



LA BASTIDE BOURRELLY

Mathias Dandine

Mathias Dandine invites you to discover
this Provençal culinary experience on our menu!
In collaboration with his head chef Guillaume Lemelle.

● Business Club Menu

For Lunch - From Tuesday to Friday (excluding public holidays)
Served for the entire table

Starter - Main Course - Dessert

Announced by our maîtres d'hôtel

85€ excluding drinks

With a glass of wine selected by our sommelier,
water and hot drinks

92€

● Kids Menu

One meat or fish dish with a side dish
One dessert
30€

PRIX NETS SERVICE COMPRIS – BOISSONS NON COMPRISES

Nos préparations culinaires peuvent contenir des produits allergènes nous tenons la carte des allergènes à votre disposition

Viande d'origine française et UE



● Starters

Artichoke barigoule style, pork belly from Bigorre and gravy	39€
Einkorn wheat risotto with black truffle and mushrooms and gravy	42€
Local vegetables tartlet with anchovies, Bagna Cauda sauce	40€

● Our Chef suggestion

Half lobster candied with its juice and butter chard tortellini, Bisque sauce with lemon touch	78€
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● Main courses

Our candied catch of the day celeriac milfoil, fish juice, celeriac leaves and fresh ginger	56€
Roasted red mullet, mushrooms, pumpkin in different textures, Mushrooms juice	54€
Stuffed rabbit in a Calas style, bruschetta with rabbit pâté, Stuffed potato with local green condiments	58€
Roasted deer with pepper, local vegetables, redcurrant condiments and Red wine sauce	58€

● Cheese assortment"

25€

● Dessert

Plum in different textures, greengage sorbet, fior di latte foam and honey	25€
Fig from Solliès, Madagascar vanilla, grapes syrup	25€
The chocolate, 80% from Ecuador, crispy gavotte, pompona vanilla cream	25€



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Le Grand Menu Bourrelly

Set menu chosen and served for the entire table

"Les Agapes", baker's sharing amuses bouche...
Traditional pissaladière bread

Local vegetables tartlet with anchovies, Bagna Cauda sauce

Artichoke barigoule style, pork belly from Bigorre and gravy

"Only included on 5 and 6 Courses Menu"

Einkorn wheat risotto with black truffle and mushrooms and gravy

Roasted red mullet, mushrooms, pumpkin in different textures,
Mushrooms juice

And / Or

Stuffed rabbit in a Calas style, bruschetta with rabbit pâté,
Stuffed potato with local green condiments

The chocolate, 80% from Ecuador, crispy gavotte, pompona vanilla cream

Or

Fig from Solliès, Madagascar vanilla, grapes syrup.

Or

Plum in different textures, greengage sorbet, fior di latte foam and honey

Agapes and 4 Courses: 125€ - Wine pairing, 4 glasses of 8cl: 68 €

Agapes and 5 Courses: 145€ - Wine Pairing, 5 glasses of 8cl: 85 €

Agapes and 6 Courses: 165€ - Wine Pairing, 6 glasses of 8cl: 98 €

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