



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

Shared by word of mouth by our maîtres d'hôtel
85€ excluding drinks

● 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

Zucchini flower stuffed with poultry and morels,
Safran sauce

42€

Braised mackerel, cucumber perfumed with basil,
Goat cheese "Brousse du Rove" foam and caviar

60€

Green and red zebra tomato tartlet with condiments,
Tomato jelly and basil granite

44€

● Our Chef suggestion

Roasted half lobster with local condiments, artichoke barigoule style tartlet,
Squids stuffed with lobster and lobster juice

78€

● Main courses

Mi-cuit of mediterranean red tuna,
Virgin sauce with black olives and radish, pesto emulsion

64€

Candied with olive oil amberjack, tortellini marjoram perfumed,
Fish juice with eggplant infused

58€

Roasted pigeon, green peas with almonds,
Cherry juice

64€

Roasted veal loin with thyme, stoven zucchinis from Provence, gravy and candied garlic

62€

● Cheese assortment "from the South"

25€

● Dessert

Our homemade tart,
Explained by our maître d'hôtel

25€

Like a strawberry cream cake, camomile perfumed, candied flower,
Roasted almonds foam

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

Green and red zebra tomato tartlet with condiments,
Tomato jelly and basil granite

Zucchini flower stuffed with poultry and morels,
Safran sauce

Candied with olive oil amberjack, tortellini marjoram perfumed,
Fish juice with eggplant infused

And / Or

Roasted pigeon, green peas with almonds,
Cherry juice

Our homemade tart,
Explained by our maître d'hôtel

Or

Like a strawberry cream cake, camomile perfumed, candied flower,
Roasted almonds foam

Agapes and 4 Courses – 130€ - Wine pairing, 4 glasses of 8cl. - 68 €

Agapes and 5 Courses – 150€ - Wine Pairing, 5 glasses of 8cl - 85 €

Cheese selection « From the south » included in menu

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LE BRUNCH DU DIMANCHE

exemple de menu

La corbeille de boulanger

ENTRÉES

Œufs brouillés / Œufs mimosas Saumon en gravlax /
Taboulé de poulpe
Plateau de fruits de mer :
huitres, bulots et crevette Carottes en salade /
Salade de tomates Salade de melon / Gazpacho de tomates Charcuterie /
Pâté croûte Rolls de saumon / Pain feuilleté garni Focaccia /
Pissaladière / Tapenade Pâtes sauce tomate / Ratatouille

LES PLATS CHAUDS

Viande ou poisson du jour
Garniture de saison

LES DESSERTS ET LAITAGES

Sélection de fromages

Crème au parfum du jour
Tarte aux fruits de saison
Assortiments de pâtisseries du jour :
Tropézienne,
Paris Brest, Ile flottante,
Eclair chocolat Verrines gourmandes, sablés
Salade de fruits et fruits frais
Fontaine à chocolat

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