



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

● 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 shrimps,
Mussel perfumed with saffron, zucchini velouté 42€

Braised mackerel, cucumber perfumed with basil,
Goat cheese "Brousse du Rove" foam and caviar 60€

Cherry tomatoes candied with thyme, goat cheese mascarpone,
Cappars in a vinaigrette sauce 44€

Our Chef suggestion

Roasted Half lobster with girolles mushrooms, fennel purée,
Bisque sauce 78€

Main courses

Roasted seabass in a focaccia crust, candied red pepper,
smoked vegetables with paprika, fish juice 64€

Candied with olive oil amberjack, tortellini marjoram perfumed,
Fish juice with eggplant infused 58€

Pork loin, local vegetables and rocket salad velouté, gravy with thyme 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. 25€

Raspberry in different textures, cream perfumed with smoky vanilla and verbena. 25€

The chocolat, 80% from Ecuador, crispy gavotte, coconut and Bailey's 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

Cherry tomatoes candied with thyme, goat cheese mascarpone,
Cappers in a vinaigrette sauce

Zucchini flower stuffed with shrimps,
Mussel perfumed with saffron, zucchini velouté

Roasted seabass in a focaccia crust, candied red pepper,
smoked vegetables with paprika, fish juice

And / Or

Pork loin, local vegetables and rocket salad velouté, gravy with thyme

The chocolat, 80% from Ecuador, crispy gavotte, coconut and Bailey's cream.

Or

Raspberry in different textures, cream perfumed with smoky vanilla and verbena.

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

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

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