LA BASTIDE BOURRELLY
Mathias Dandine

Starters

Onion squash with hazelnuts, smoked egg yolk with lemon, white truffle emulsion	39€
Einkorn wheat risotto with black truffle and mushrooms and gravy	42€
Roasted sea scallop lovage perfumed, celery and chestnuts in all textures sea scallop sauce with Noilly Prat	40€

Our Chef's suggestion

Half lobster candied with its juice and butter chard tortellini, Bisque sauce with lemon touch	78€
Hare slow cooked in a "Senateur Couteaux" style, mushrooms, cabbage and mustard touch	56€

Main courses

Our candied catch of the day with local olive oil, slow cooked fennel, "rouille" sauce with a saffron touch	52€
One side cooked Meagre fish, glazed Romanesco and coliflower with almond oil, bottarga pesto sauce	52€
Cooked pork loin thym fragrance, local vegetables with lentils gravy with mustard	58€
Roasted veal loin with orange, turnip and onion milfoil, citrus fruit sauce	52€

Cheese assortment

25€

Dessert

Granny smith tartlet, black tea fragrance, yuzu declination and honey touch	25€
Quince, orchard's smell, Tonka and TImut emulsion	25€
The chocolate, 80% from Ecuador, crispy gavotte, pompona vanilla cream	25€

NET PRICES, SERVICE INCLUDED – DRINKS NOT INCLUDED
Our dishes may contain allergens. The allergen list is available upon request.
Meat of French and EU origin

LA BASTIDE BOURRELLY
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Le Grand Menu

Set menu chosen and served for the entire table

"Les Agapes", bakery-inspired bites to share...
Traditional pissaladière bread

Onion squash with hazelnuts, smoked egg yolk with lemon, white truffle

Roasted sea scallop lovage perfumed, celery and chestnuts in all textures
sea scallop sauce with Noilly Prat

Einkorn wheat risotto with black truffle and mushrooms and gravy
"Only included on 5 and 6 Courses Menu"

One side cooked Meagre fish, glazed Romanesco and coliflower with almond oil, bottarga pesto sauce

And / Or

Cooked pork loin thyme fragrance, local vegetables with lentils
gravy with mustard

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

Or

Quince, orchard's smell, Tonka and TImut emulsion

Or

Granny smith tartlet, black tea fragrance, yuzu declination and honey touch

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"Daily Discovery Menu"
For Lunch and Diner From Tuesday to Saturday
3 Courses Menu announced by our Maîtres d'Hôtel
85€ excluding beverages
92€ with water 1 glass of wine and hot drinks

Grand Menu 4 Courses : 125€ - Grand Menu 5 Courses : 145€ - Grand Menu 6 Courses : 165€

Kids Menu
One meat or fish dish with aside dish One dessert
30€

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Meat of French and EU origin