LA BASTIDE BOURRELLY
Mathias Dandine

Starters

Artichoke barigoule style, pork belly from Bigorre and gravy	39€
Einkorn wheat risotto with black truffle and mushrooms and gravy	42€
Sea scallop in a citrus fruit tartlet, local vegetables and green juice with herbs	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 celeriac milfoil, fish juice, celeriac leaves and fresh ginger	52€
Roasted red mullet, mushrooms, pumpkin in different textures, Mushrooms juice	52€
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	52€

Cheese assortment

25€

Dessert

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

Book your table

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

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Le Grand Menu Bourrelly

Set menu chosen and served for the entire table

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

Sea scallop in a citrus fruit tartlet, local vegetables and green juice with herbs

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

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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

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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

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 €

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

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