



LA BASTIDE BOURRELLY

Mathias Dandine

● Starters

Warm artichoke salade with basil, Fire roasted sweet cuttlefish, barigoule bouillon	46€
Oyster and veal tartlet with lemon, Watercress shoots and oyster dressing	44€
"Soupe Borgne" of soft-boiled egg and coated with fennel Aioli and garlic breadstick	44€
The slowly cooked tomato, Stuffed with fresh goat cheese from Rove, olive oil; bread, basil, olives puree and lemon, Tomatoes salad as a vinaigrette	44€

● Vegetarian suggestions

Roasted rice from Camargue, gravy Vegetables from the season / garlic and basil emulsion	38€
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● Main courses

Soft and roasted octopus, Camargue rice with squid ink, Virgin oil and pepper coulis "	56€
Preserved cod fish with olive oil Eggplant cannelloni, lemon and seaweed White wine from Provence sauce	56€
Free range poultry glazed with gravy, crispy skin perfumed with thyme and lemon Mix of roasted zucchinis, girolles mushrooms, thyme, lemon and the roasted poultry leg	58€
Saddle of Crau lamb roasted, Gnocchi stuffed with porcini mushrooms, Juice "Pieds et Paquets"	56€

● Cheese assortment

22€

● Dessert

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and blackberries Blackberries mousse and sorbet	24€
Fig soufflé, vanilla and tonka cracker, Herb sorbet and banyuls juice	24€
The pear, in a sorbet, jelly and fresh with its juice Almond granita, almond soft biscuit, mousse perfumed with pear	24€



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● Lunch Menu

For all entire table

For lunch from Tuesday to Friday without public days
Starter – main course – dessert Ask our Maître d'hôtel
2 courses 72€ - 3 courses 79€

● The Grand Menu Bourrelly

The same menu for all entire table

Les agapes...

Traditional pissaladière bread
The « mises en bouches » from the season

The slowly cooked tomato,
Stuffed with fresh goat cheese from Rove, olive oil; bread, basil, olives puree and lemon,
Tomatoes salad as a vinaigrette

Warm artichoke salade with basil,
Fire roasted sweet cuttlefish, barigoule bouillon

“Soupe Borgne” of soft-boiled egg and coated with fennel
Aïoli and garlic breadstick
*(Only with the 5/6 courses menu)

Soft and roasted octopus,
Camargue rice with squid ink,
Virgin oil and pepper coulis
and / or
Saddle of Crau lamb roasted,
Gnocchi stuffed with porcini mushrooms,
Juice "Pieds et Paquets".

The pear, in a sorbet, jelly and fresh with its juice
Almond granita, almond soft biscuit, mousse perfumed with pear
or
Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and blackberries
Blackberries mousse and sorbet

Agapes and 4 Courses – 120€ - Wine pairing, 4 glasses of 8cl. 64 €
Agapes and 5 Courses – 140€ - Wine Pairing, 5 glasses of 8cl 80 €
Agapes and 6 Courses – 165€ - Wine Pairing, 6 glasses of 8cl 96 €
Cheese selection « From the south », supplement of 15 €

● Children Menu

One meat or fish with garnish, one dessert
Ask for the maître d'hôtel 30€

TAX AND SERVICE INCLUDED – BEVERAGE NOT INCLUDED
You have the allergies list on request
Meat from France