



LA BASTIDE BOURRELLY

Mathias Dandine

● Starters

Preserved tomatoes tart, marinated sardines with basil and its velouté,
Condiments and olives 42€

Cooked morels with "vin jaune" and gravy sauce
Sabayon with morels salt and condiments 48€

Roasted zucchini flower stuffed with herbs
Lemon, tarragon and bisque sauce 46€

● Main courses

Blue lobster "Thermidor" style,
Crispy pincers and elbow's lobster
Eggplant roasted flower, Acacia mustard and bisque sauce 72€

Grilled red mullet, preserved potatoes and fennel,
Fish soup and "rouille" sauce 54€

Saddle of lamb perfumed with thyme
Artichoke and carottes, "barigoule" style
Artichoke cream and gravy 62€

Roasted veal sweetbread, "pannequet" stuffed with peppers and marjoram
Parsley coulis 56€

● Cheese assortment 25€

● Dessert

Strawberry tart, strawberry sorbet, almond cream, fresh cheese foam,
candied strawberries with Timut black pepper with Madagascar Vanilla cream 24€

Light jasmine meringue, local apricot
Peanut parfait glacé 24€

"Nougat glacé", whipped and candied vanilla cream with Morello cherries
Raspberry jelly, pistachio custard and cherry water 24€

TAX AND SERVICE INCLUDED – BEVERAGE NOT INCLUDED

You have the allergies list on request

Meat from France



LA BASTIDE BOURRELLY

Mathias Dandine

● Lunch Menu “Business club”

For all entire table

For lunch from Tuesday to Friday without public days

Starter – main course – dessert Ask our Maître d’hôtel

2 courses 75€ - 3 courses 85€

● The Grand Menu Bourrelly

The same menu for all entire table

Les agapes...

Traditional pissaladière bread

The « mises en bouches » from the season

Preserved tomatoes tart, marinated sardines with basil and its velouté,
Condiments and olives

Roasted zucchini flower stuffed with herbs
Lemon, tarragon and bisque sauce

Grilled red mullet, preserved potatoes and fennel,
Fish soup and “rouille” sauce
and / or

Saddle of lamb perfumed with thyme
Artichoke and carottes, “barigoule” style
Artichoke cream and gravy

Light jasmine meringue, local apricot
Peanut parfait glacé

Agapes and 4 Courses – 130€ - Wine pairing, 4 glasses of 8cl. 64 €

Agapes and 5 Courses – 150€ - Wine Pairing, 5 glasses of 8cl 80 €

Cheese selection « From the south », supplement of 25 €

● 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