



LA BASTIDE BOURRELLY
Mathias Dandine

● Starters

Roasted white asparagus
Asparagus mousseline, wild garlic cream
St George's mushrooms slowly cooked 46€

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

Caramelized eel with red wine sauce,
Roasted local vegetables and butter perfumed with smoked eel 38€

● Main courses

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

Grilled amberjack,
Green beans, spring onion with sorrel perfumed and sabayon 54€

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

Roasted bull loin, thyme savoured
Stuffed potatoes with sea asparagus
"Anchoïade" sauce and gravy 56€

● Cheese assortment 25€

● Dessert

Lemon meringue tart, lemon sorbet, tarragon, ginger and pastis jelly, almond foam 24€

Our Pavlova, caramelised verbena, water, sorbet and infused strawberries
All perfumed with Timut black pepper, Brousse du Rove cheese from Laurence 24€

Rhubarb, pistachio praline, mousse, crispy paper and rhubarb water
Jelly and cream of elder flower and rhubarb sorbet 24€



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● 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

Roasted white asparagus
Asparagus mousseline, wild garlic cream
St George's mushrooms slowly cooked

Cooked morels with “vin jaune” and gravy sauce
Sabayon with morels salt and condiments

Grilled amberjack,
Green beans, spring onion with sorrel perfumed and sabayon
and / or
Roasted bull loin, thyme savoured
Stuffed potatoes with sea asparagus
“Anchoïade” sauce and gravy

Our Pavlova, caramelised verbena, water, sorbet and infused strawberries
All perfumed with Timut black pepper, Brousse du Rove cheese from Laurence

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