



● Starters

Roasted green asparagus perfumed with lemon
Smoked eel and plankton sabayon 46€

Roasted "Macaux" artichoke, truffle juice,
Herbs salad, mousse and crispy paper of artichoke 46€

Ravioli stuffed with shellfish and ricotta cheese
Stoven green beans, emulsion of salad 38€

● Main courses

Brill fish stuffed with bisque sauce,
Stewed beans and roasted salad 54€

Monkfish on a "favouille" crab broth
Potatoes millefeuille, fennel and "rouille" sauce 58€

Filet of veal with Colonnata lard,
Onion juice and gravy 58€

Roasted pigeon, confit leg and roasted buckwheat,
Our "Toti" bruschetta, chard cannelloni with lemon and gravy 56€

● Cheese assortment 25€

● Dessert

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and hazelnut
Hazelnut mousse and ice-cream, caramelised almonds 24€

The strawberry, almonds biscuit, cream of white chocolate, water and strawberry jelly,
Vanilla from Madagascar Chantilly cream 24€

Rhubarb, madeleine biscuit, mousse, crispy paper and poached rhubarb
Perfumed with anis, crispy meringue and "parfait glacé" of local olive oil 24€



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

Roasted green asparagus perfumed with lemon
Smoked eel and plankton sabayon

Roasted “Macaux” artichoke, truffle juice,
Herbs salad, mousse and crispy paper of artichoke

Brill fish stuffed with bisque sauce,
Stewed beans and roasted salad
and / or

Roasted pigeon, confit leg and roasted buckwheat,
Our “Toti” bruschetta, chard cannelloni with lemon and gravy

The strawberry, almonds biscuit, cream of white chocolate, water and strawberry jelly,
Vanilla from Madagascar Chantilly cream

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