LA BASTIDE BOURRELLY
Mathias Dandine

Sunday Brunch

From 12:00 pm to 2:00 pm

THE BAKER'S BASKET

Viennoiseries, cakes, madeleines, navettes, assorted breads and brioche

HOT DRINKS & ORGANIC FRUIT JUICES

OUR STARTERS

Oysters, prawns, langoustines, crab
Charcuterie, pâté, caillette and rillettes
Gravlax salmon, smoked trout, haddock and eel
Pissaladière & focaccia
Tomato and burrata salad / Melon, ham, olives and basil
Watermelon, feta and mint salad / Bulgur wheat salad
Niçoise salad
Artichoke and hazelnut salad / Devilled eggs
Sea bass salad
Vegetable focaccia with Philadelphia cream cheese, vegetables and salad
Amberjack carpaccio / Beef tataki
Ham brioche / Ratatouille / Pasta with girolle mushrooms
Tomato gazpacho with croutons
Scrambled eggs, bacon & mushrooms
Cheese quiche / Quiche Lorraine / Saucisson brioche / Tomato tart

OUR DISHES OF THE DAY

Roast chicken
Meagre with olive vinaigrette
Sides:
Roasted potatoes / Sautéed courgettes with olives

CHEESE & DESSERT SELECTION

Raspberry cake, Tropézienne tart, peach, pistachio and apricot entremets, blueberry tartlets, mirabelle plum tartlets, hazelnut financiers, chocolate éclairs, floating island, cookies, chocolate mousse, rice pudding, fruit skewers, navettes, fruit salad, chocolate fontaine

95€/PERSON – 30€/CHILD (under 12)

Net prices, service included.
The composition of this menu may vary with the season and market availability.
Our dishes may contain allergens. The list of allergens is available upon request.
Meat of French and EU origin.