



LA BASTIDE BOURRELLY

Mathias Dandine

Mathias Dandine invites you to discover
this Provençal culinary experience on our menu!
In collaboration with his head chef Guillaume Lemelle.

● Business Club Menu

For Lunch - From Tuesday to Friday (excluding public holidays)
Served for the entire table

Starter - Main Course - Dessert

Announced by our maîtres d'hôtel

85€ excluding drinks

With a glass of wine selected by our sommelier,
water and hot drinks

92€

● Kid's Menu

One meat or fish dish with aside dish

One dessert

30€

[Book your table](#)

PRIX NETS SERVICE COMPRIS – BOISSONS NON COMPRISES

Nos préparations culinaires peuvent contenir des produits allergènes nous tenons la carte des allergènes à votre disposition

Viande d'origine française et UE



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● Starters

Grilled artichoke à la barigoule, onion caponata with tomato and candied vegetable jus with coriander oil 42€

Roasted shrimps, stewed coco beans with girolles mushrooms, Bottarga emulsion 48€

Local vegetables tartlet with anchovies, Bagna Cauda sauce 40€

● Our Chef's suggestion

Roasted Half lobster with girolles mushrooms, fennel purée, Bisque sauce 78€

● Main courses

Confit cod with Provence flavours and colours, Baby cucumber perfumed and intense tomato juice 56€

John Dory, candied zucchinis savory perfumed, Seaweed velouté with lemon 58€

Stuffed rabbit in a Calas style, bruschetta with rabbit pâté, Stuffed potato with local green condiments 58€

Roasted bull with thyme, sparassis mushrooms tartlet and parsley, Green pepper sauce 62€

● Cheese assortment "from the South" 25€

● Dessert

Plum in different textures, greengage sorbet, fior di latte foam and honey 25€

Fig from Solliès, Madagascar vanilla, grape syrup 25€

The chocolate, 80% from Ecuador, crispy gavotte, pompona vanilla cream 25€

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NET PRICES, SERVICE INCLUDED – DRINKS NOT INCLUDED
Our dishes may contain allergens. The allergen list is available upon request.

Meat of French and EU origin



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Le Grand Menu Bourrelly

Set menu chosen and served for the entire table

"Les Agapes", bakery-inspired bites to share...
Traditional pissaladière bread

Local vegetable tartlet with anchovies, Bagna Cauda sauce

Grilled artichoke à la barigoule, onion caponata with tomato and candied vegetable juice with coriander oil

Roasted shrimps, stewed coco beans with girolles mushrooms,
Bottarga emulsion

"Only included on 5 and 6 Courses Menu"

The meat of the day
Announced by our maîtres d'hôtel

And / Or

The fish of the day
Announced by our maîtres d'hôtel

The chocolate, 80% from Ecuador, crispy gavotte, pompona vanilla cream

Or

Fig from Solliès, Madagascar vanilla, grapes syrup.

Or

Plum in different textures, greengage sorbet, fior di latte foam and honey

Agapes and 4 Courses: 125€ - Wine pairing, 4 glasses of 8cl: 68 €

Agapes and 5 Courses: 145€ - Wine Pairing, 5 glasses of 8cl: 85 €

Agapes and 6 Courses: 165€ - Wine Pairing, 6 glasses of 8cl: 98 €

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Meat of French and EU origin