



LA BASTIDE BOURRELLY  
Mathias Dandine

Menus "Grandes Tables" 2026



# Celebrate, announce and share ...



Experience the unique atmosphere of Provence. Live to the rhythm of a typical, iconic village and savour the authentic art de vivre.

Welcome to the village of Calas, in Cabriès, near Aix en Provence. La Bastide Bourrelly, a luxury 5-star hotel and 1 Michelin-star gourmet restaurant invites you to take the time to enjoy every moment.

An unforgettable getaway in the heart of a Provencal village, where you'll experience the simple pleasures of the good life.

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# Menu 01\*

Apetizers...



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Green asparagus, Bavarian cream and asparagus tartare with lemon, herb pesto, grated bottarga and asparagus vinaigret

\*\*\*

Confit pollock in olive oil, variations of "cébe" ans staw onions, and tapenade emulsion

or

Royal quail stuffed "Dodine" style with foie gras, new garlic purée, glazed peas and carrots with olives, and a robust jus with Albufera sauce

\*\*\*

Chocolate entremet with biscuit, ganache, and Guanaja Grand Cru mousse, praline pine nut ice cream, and chocolate shavings

120€ / person

Cheese from our selection, for additional charge :

15€ / person

\* We request the same choice for all guests

Non-contractual menu



# Menu 02\*

Apetizers...

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Rascasse biscuit infused with pastis, variations of fennel with orange aromas, bouillabaisse jus, and fennel fronds

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Zucchini flower stuffed with chickpea mousseline, spring vegetable sauce, and smooth zucchini purée and sauce

\*\*\*

Green capelletti with Corsican mushroom broth and frothy parsley jus

ou

Lamb stuffed with herbs "Façon Bourrelly" artichokes and lamb jus with garlic pepper

\*\*\*

Vanilla millefeuille with creamy caramel and Madagascar vanilla gel, pecan ice cream infused with rum

140€ / person

Cheese from our selection, for additional charge

15€ / person

\* We request the same choice for all guests  
Non-contractual menu





# Menu 03\*



Apetizers...

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Green asparagus, Bavarian cream and asparagus tartare with lemon, herb pesto, grated bottarga and asparagus vinaigrette

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Zucchini flower stuffed with chickpea mousseline, spring vegetable sauce, and smooth zucchini purée and sauce

\*\*\*

Roasted John Dory with fondant potatoes, purée and sautéed St. Georges's mushrooms, samphire, brown fish bone jus and coffee sabayon

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Royal quail stuffed "Dodine" style with foie gras, new garlic purée, glazed peas and carrots with olives, and a robust jus with Albufera sauce

\*\*\*

Garigette strawberries, creamy strawberries, sorbet with a hint of verbena, meringue and "brousse du Rove" cheese

At the rate of 165€ / person

Cheese from our selection, for additional charge 15€ / person

\* We request the same choice for all guests  
Non-contractual menu

# Beverage Packages\*

## Package "Discovery "

Homemade aperitif

White wine, Red wine, Rosé wine

Mineral waters and hot drinks

55 € / person

## Package "Pleasure in Provence"

Glass of champagne

White wine, Red wine, Rosé wine

Mineral waters and hot drinks

70 € / person

## Package "Great Wines"

Glass of champagne

White wine, Red wine, Rosé wine

Dessert wine

Mineral water and hot drinks

95 € / person

\* Identical choice for all guests

Please note: packages include a bottle of wine limited to one for 3 people

Unlimited water and hot drinks.



# Meeting Rooms

In our cosy setting, in the heart of a Provençal village, you can enjoy the natural conviviality of our various spaces for exchange and sharing when organising your seminars, study days, training sessions, management meetings, corporate meals or cocktail evenings.

The following equipment is included: Wi-Fi, flipchart, screen or video projector, stationery and coffee machine.

Salon(s)	Surface	Boardroom	Théâtre	U	Repas assis	Cocktail
Salon Cabriès	68 m <sup>2</sup>	40	55	40	50	60
Salon l'Arbois	30 m <sup>2</sup>	20	20	18	20	24



# BETWEEN AIX-EN-PROVENCE & MARSEILLE

This luxury hotel near Marseille Provence Airport and Aix-en-Provence TGV station is nestled in the heart of Calas, a small village at 10 minutes from downtown Aix-en-Provence, 5 minutes from the train station.

This bastide proudly displays its Provençal identity, embodying the gentle way of life in this region at the heart of the Aix countryside, the Var countryside, the Alpilles and the Camargue.

Also nearby: Marseille, the Blue Coast, and the calanques.

An ideal location to discover the beauty of these lands of Provence: enjoy the peacefulness of a refined, authentic family property and immerse yourself in the gentle way of life so characteristic of this region.

## How to get to La Bastide Bourrelly ?



By plane: Marseille Provence Airport  
15 minutes away



By Car : (A51 or D8n)



By train : TGV train station Aix en Provence  
5 minutes away

# Terms and Conditions of Sale

## Reservation – Deposit:

In order to better serve our customers, we require that reservations for selected services be confirmed in writing.

A deposit of 50% of our quote (including VAT) must be paid within 15 days of the date our quote is sent.

After this period, we may make the room available to other customers without further notice. Any booking accepted and not cancelled at least 30 days before the date of the event will result in the loss of the deposit as a lump sum compensation, regardless of the reason.

Confirmation of the number of guests: the exact number of guests must be confirmed at least 7 days in advance and will be used as the basis for the final invoice.

Please note that this number must not be less than 70% of the initial quote. In the event of a partial cancellation exceeding this amount, a new quote may be submitted by the Establishment.

## Terms of payment:

A deposit of 50% is required at the time of booking, with the balance payable 7 days before the event.

## JURISDICTION (DISPUTE RESOLUTION)

In accordance with Law No. 2016-301, the customer may, if they wish and without obligation, refer the matter to the consumer ombudsman for disputes arising from consumption, whose contact details are as follows: MTV MEDIATION TOURISME VOYAGE - CS 30958 -75383 PARIS cedex 08 - <https://www.mtv.travel>

La Magdeleine – Mathias Dandine 2 rondpoint des charrons 13420 Gémenos

Tel: 04 42 32 20 16 - Emailcontact@relais-magdeleine.fr

Siret: SAS MACA 850 8842 626 Intra-community VAT: FR50850042626

As our company pays VAT on debits, we thank our valued customers in advance for their kind punctuality.

In the event of late payment and in accordance with Law No. 92 1442 of 31 December 1992, applicable from 1 July 1993, regulating supplier payment terms, late payment interest of 6% per month from the invoice date will be added to the invoice amount.





# LA BASTIDE BOURRELLY

Mathias Dandine

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