



● Starters

Vegetable agnolotti with langoustines, Mousseline and langoustine juice	46€
Autumn cep mushrooms tart, Parsley coulis and roasted hazelnuts	44€
“Soupe Borgne” of soft-boiled egg and coated with fennel Aioli and garlic breadstick	44€
Traditional pâté en croute, Quince purée and pickles condiments	38€

● Main courses

Scallops with walnut cracker Parsnips candied and glazed with Kumquat, “Bigarade” juice with Noilly Prat	54€
Turbot on bone Autumn vegetable casserole, Brown juice with capers and lemon	58€
A monument to French Cuisine... Hare à la Royale, Gnocchi with chestnuts from the Maures region	58€
The fillet of bull with bottarga salt, leek from Calas Stewed shells from Camargue with sewed Gravy “marinier” style	56€

● Cheese assortment 22€

● Dessert

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and lemon lemon mousse and sorbet	24€
Limoncello baba, confit lemon, vanilla mousse, Vanilla Bourbon from Madagascar ice cream and black lemon jelly	24€
Baked apple tatin, Granny Smith apple gel, apple espuma Vanilla from Madagascar ice cream and Calvados cider sauce	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 72€ - 3 courses 79€

● The Grand Menu Bourrelly

The same menu for all entire table

Les agapes...

Traditional pissaladière bread
The « mises en bouches » from the season

Autumn cep mushrooms tart,
Parsley coulis and roasted hazelnuts

Vegetable agnolotti with langoustines,
Mousseline and langoustine juice

Scallops with walnut cracker
Parsnips candied and glazed with Kumquat,
“Bigarade” juice with Noilly Prat
*(Only with the 5/6 courses menu)

Turbot on bone
Autumn vegetable casserole,
Brown juice with capers and lemon
and / or
A monument to French Cuisine...
Hare à la Royale,
Gnocchi with chestnuts from the Maures region

Baked apple tatin, Granny Smith apple gel, apple espuma
Vanilla from Madagascar ice cream and Calvados cider sauce
or

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and lemon
lemon mousse and sorbet

Agapes and 4 Courses – 120€ - Wine pairing, 4 glasses of 8cl. 64 €
Agapes and 5 Courses – 140€ - Wine Pairing, 5 glasses of 8cl 80 €
Agapes and 6 Courses – 165€ - Wine Pairing, 6 glasses of 8cl 96 €
Cheese selection « From the south », supplement of 15 €

● 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