



LA BASTIDE BOURRELLY
Mathias Dandine

● Starters

Roasted green asparagus Brousse du Rove cheese, mimosa eggs, radish and citron olive oil sauce	46€
Chicken liver and morels tradition custard, Wild garlic creamy sauce and gravy	46€
Caramelized eel with red wine sauce, Roasted local vegetables and butter perfumed with smoked eel	38€

● Main courses

Blue lobster roasted with thyme, yellow and green zucchini marjoram perfumed Zucchini flower in a tempura style, bisque sauce	54€
Monkfish on a "favouille" crab broth Potatoes millefeuille, fennel and "rouille" sauce	58€
Local lamb roasted in two different ways, Artichoke in all textures, gravy and parsley	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 wild strawberries Wild strawberry mousse and sorbet, crispy papers of wild strawberries	24€
The strawberry, pistachio biscuit, cream of white chocolate, water and strawberry jelly, Brousse du Rove cheese, caramelised pistachios	24€
Rhubarb, madeleine biscuit, mousse, crispy paper and poached rhubarb Perfumed with anis, crispy meringue and "parfait glacé" of local olive oil	24€



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● 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

Brousse du Rove cheese, mimosa eggs, radish and citron olive oil sauce

Caramelized eel with red wine sauce,

Roasted local vegetables and butter perfumed with smoked eel

Monkfish on a “favouille” crab broth

Potatoes millefeuille, fennel and “rouille” sauce
and / or

Local lamb roasted in two different ways,
Artichoke in all textures, gravy and parsley

The strawberry, pistachio biscuit, cream of white chocolate, water and strawberry jelly,

Brousse du Rove cheese, caramelised pistachios

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