



LA BASTIDE BOURRELLY

Mathias Dandine

● Starters

Tortellini pasta with celeriac, squash and truffle,
Celeriac juice perfumed with truffle, herbs emulsion,
Grated black truffle 46€

Winter vegetables small tartlet with black truffle from Provence
Vegetables vinaigrette perfumed with truffle 46€

Roasted sea scallops with walnut crackers
Watercress, slowly cooked Chinese artichoke perfumed with walnut wine from Provence 38€

● Main courses

Red mullet and Camargue mussels, tubers of Chervil,
"Bouille" style sauce 54€

Fillet of roasted seabass, stuffed with black truffle,
Jerusalem artichoke in all textures, onion juice,
Grated black truffle 58€

Roasted saddle of rabbit and blue lobster,
Vegetables from the season with black truffle from Provence and gravy 58€

Pheasant pie with foie gras,
Seeds salad and gravy perfumed with black truffle 56€

● Cheese assortment 25€

● Dessert

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and lemon
Lemon mousse and sorbet 24€

Revisited Savarin perfumed with Grand Marnier and orange,
clove ice cream 24€

Like a Pina Colada, pineapple soufflé, crispy almonds, roasted pineapple,
Coconut sorbet and coconut juice perfumed with rum 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 “Discovering the Black Truffle”

The same menu for all entire table

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

Winter vegetables small tartlet with black truffle from Provence
Vegetables vinaigrette perfumed with truffle

Tortellini pasta with celeriac, squash and truffle,
Celeriac juice perfumed with truffle, herbs emulsion,
Grated black truffle

Fillet of roasted seabass, stuffed with black truffle,
Jerusalem artichoke in all textures, onion juice,
Grated black truffle
and / or
Pheasant pie with foie gras,
Seeds salad and gravy perfumed with black truffle

Our parfait glacé cake with truffle,
Vanilla from Madagascar cream and jelly,
Pear, celeriac and black truffle juice,
Puffed buckwheat

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€