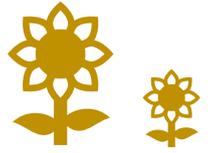


# SUMMER LUNCH

## À LA BASTIDE



**35 €**

Finest Tomatoes, Burrata, Pesto de Genoas & Parmesan Tuile

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Salmon Gravelax, Mustard cream

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Marinated Zucchini, Black Olive Coulis



Gascony Board

Charcuteries & Homemade Foie Gras (suppl. 6€)

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Redfish a la Plancha, Raw and Cooked Fennel, Tomato Consommé

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Grilled Beef Fillet, Vegetables and Carrot Rosemary Emulsion



The selection of 3 Cheeses

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Red Fruit Gazpacho

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Warm Tart with Nectarines

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Poached Pear, Spiced tuiles, Blackberry sorbet

