

# CUISINE D'APPETIT A LA BASTIDE

## MENU-CARTE

52 €

Traditional Terrine of Poultry, Foie Gras and Ham,  
in a Gascony Beer Jelly

Crispy Smoked Salmon Bouchées,  
Lemon Velvety Purée

Home-Made Traditional Foie Gras  
Apricot and Lemongrass Toast (6€extra)

Surprise Eggs,  
Snails and Tomato Froth



A Filet of Sea Bass in a Parmesan and Celery Crust,  
Candied Vegetables

Sautéed Scallops with Squash Spätzle,  
Mashed Potato and Mushroom Shavings

A Simply Grilled Hereford Beef Prime Rib, Red Béarnaise  
For Two Guests (10 € extra per guest)

Breast of Duck, Grilled Vegetables and Citrus,  
Coconut and Coriander Creamy Sauce

Tender Veal Slowly Roasted,  
Fried Salsify in Sesame Juice



A Selection of Pyrénées and Gascony Cheeses

Vanilla Shortbread with a Poached Pear,  
Intense Caramel Cream, Pear Sorbet

“Grande Tradition” Chocolate Cookie  
Mint Brandy Mousse

Pineapple Tartar, Coconut Crumble,  
Malibu-Ginger Sorbet

The Great Rum Baba,  
Light Chiboust Cream

You may prefer to pick into our Menu  
Starter (19,00€), Main Course (28,00€), Dessert (12,00€)

## AGAPES A LA BASTIDE

Home-Made Traditional Foie Gras  
Apricot and Lemongrass Toast



Sautéed Scallops with Roasted Squash Spätzle,  
Mashed Potato and Mushroom Shavings



Tender Veal Slowly Roasted,  
Fried Salsify in Sesame Juice



The Dessert of your Choice

75 €

or 95 €

with pairing wines of our Property

Baron de Bachen, 2014, Tursan :

Great aromatic complexity with exotic fruit, white peach and toasted vanilla

Château de Bachen, 2015, Tursan

Expressive taste with floral and citrus notes

Barocco, 2014, Vin de Pays des Terroirs Landais

Intense aromas of ripe fruit and elegant tannins

Bulle Sauvage ,(Blanc de Blanc), 2015

All our Recipes are home-cooked in La Bastide's kitchen by Chef Artiguebère and his "crew"

March 2019

Vat Included