

CUISINE D'APPETIT A LA BASTIDE

MENU-CARTE

52 €

Summer Gazpacho of Tomato,
Coconut Jelly

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Traditional Terrine of Poultry, Foie Gras and Ham,
Vegetable pickles, Armagnac Jelly

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Crispy Smoked Salmon Bouchées

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



Sea bream Filet Gently Baked with Fresh Herbs
Spring Grilled Vegetables

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Monkfish Tournedos in Gascony Ham,
Carrot, Ginger and Turmeric Broth

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Simply Grilled Hereford Beef Prime Rib, Red Béarnaise
For Two Guests (10 € extra per guest)
(39 € per guest à la carte)

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Crispy Calf Sweetbreads and Roasted Poultry Filet,
Braised Potatoes



A Selection of Pyrénées and Gascony Cheeses

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Gariguettes Strawberries Melba,
Vanilla Ice Cream, Fresh Herbs Sorbet

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Hot Melting Chocolate Cake,
Armagnac Crème Brulée, Ice Cream and Whipped Cream

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Almond Mirliton and Fruit Sorbet

You may prefer to pick into our Menu
Starter (19,00€), Main Course (29,00€), Dessert (13,00€)

AGAPES A LA BASTIDE

Home-Made Traditional Foie Gras,
Toast of Apricot and Lemongrass



Monkfish Tournedos in Gascony Ham,
Carrot, Ginger and Turmeric Broth



Roasted Duck Filet, from La Maison Burgaud
Caramelized Onions & Cherry Polenta



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

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

April 2019 - Net prices