

CUISINE D'APPETIT

MENU - 57€

Slowly Cooked Fennel & Carrots, Candied Lemon Sauce

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Poached Egg with Confit Porcini Mushrooms,
Emulsion of Paimpol Beans

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Home-Made Traditional Foie Gras,
Millefeuille of Orchard Apples (6€ extra)

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Pearly Scallops and Oyster, Green Coffee Chiboust Cream,
Granny Smith and Lime Celery



Golden Monkfish and Bacon
Creamy Coral Lentils Infused with Sage

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Banka Trout and Dried Fruits,
Virgin Sauce with Lovage Oil and Winter Radish

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Simply Grilled Hereford Beef Prime Rib, Red Béarnaise
For Two Guests

(10€ extra per guest with menu, or à la carte 41€ per guest)

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Grilled Iberian Pluma,
Wonder of Pig's Foot with Asian Flavor



A Selection of Country Cheeses

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Pear Sweetness with Wild Anise,
Curdled Milk Ice Cream and Star Anise Powder

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The Citrus "Baba"

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Chocolate Soufflé Cake,
Crunchy Arlette and Mocha Ice Cream

You may prefer to pick into our Menu
Starter (21,00€), Main Course (31,00€), Dessert (15,00€)
« Angus » Beef from Ireland, Pork from Spain

AGAPES A LA BASTIDE

MENU - 80€

Home-Made Traditional Foie Gras,
Millefeuille of Orchard Apples



Pearly Scallops and Oyster, Green Coffee Chiboust Cream,
Granny Smith and Lime Celery



Grilled Iberian Pluma,
Wonder of Pig's Foot with Asian Flavor



The Citrus “Baba”



To complete this excellent meal, we suggest you match these dishes
with a selection of wines from our property
(extra charge of 20€)

Baron de Bachen, 2015, Tursan

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

Château de Bachen, 2016, Tursan

Expressive taste with floral and citrus notes

Barocco, 2018, Vin de Pays des Terroirs Landais

Supple mouthfeel and beautiful aromats of ripe fruit

« Angus » Beef from Ireland, Pork from Spain

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

October 2022