

# CUISINE D'APPETIT

## MENU-CARTE

55 €

Porcini Mushroom Velouté, Poached Egg & Crispy Bacon

\*

Pig's Trotter & Foie Gras Tartine

Vegetables Pickles

\*

Home-made Smoked Salmon,  
Avruga Cream and Curcuma Toasted Bread



Sautéed Scallops, Coconut & Lemongrass Emulsion,

Pumpkin and Lemon Chutney

\*

Simply Grilled Hereford Beef Prime Rib, Red Béarnaise

For Two Guests

(10 € extra per guest with menu or à la carte 40 € per guest)

\*

Home-Made Traditional Foie Gras,  
Juniper and Orange



A Selection of Pyrénées and Gascony Cheeses

\*

Crunchy Mandarin Crêpe Soufflé,

Imperial Grand Marnier and Orange Sauce

\*

Apple Puff Pie,

Armagnac Whipped Cream

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Chocolate Ile Flottante, Espelette Chili and Lime,  
Cocoa Sorbet

You may prefer to pick into our Menu

Starter (20,00€), Main Course (30,00€), Dessert (14,00€)

« Angus » Beef from Ireland

# AGAPES A LA BASTIDE

Porcini Mushroom Velouté, Poached Egg & Crispy Bacon



Sautéed Scallops, Coconut & Lemongrass Emulsion,  
Pumpkin and Lemon Chutney



Home-Made Traditional Foie Gras,  
Juniper and Orange



The Dessert of your Choice

78,00 €

or 98 € with pairing wines of our Property

Barocco, 2017, Vin de Pays des Terroirs Landais

*Bouche souple, et beaux arômes de fruits mûrs*

Château de Bachen, 2016, Tursan

*Expressive taste with floral and citrus notes*

Baron de Bachen, 2015, Tursan

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

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

October 2021