

# CUISINE D'APPETIT

## MENU-CARTE

57 €

Slowly Cooked Fennel & Carrots, Candied Lemon Sauce

\*

Onion Ravioli, Cold Parmigiano Soup,

Basil Oil and Black Olives Broth

\*

The "Hillau" Farm's soft-boiled Egg,

Fresh Peas with Tarragon and Red Onion, Crispy Waffle with Rosemary

\*

Tuna Tartar, Cucumber, Coriander and Ginger,

Avocado Cream



Mackerels Just Seared

With Buttered Bread and Aioli

\*

Roasted Shade-Fish, Crumble of Piquillos,

Fennel and Candied Peppers

\*

Simply Grilled Hereford Beef Prime Rib, Red Béarnaise

For Two Guests

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

\*

Shoulder of Lamb Gently Baked,

Lemon, Turmeric and Cumin



A Selection of Pyrénées and Gascony Cheeses

\*

Apricots Compotée and Cardamom Cream, as a Tiramisu

Rhum Soaked Lady Fingers, Almond Ice Cream

\*

Fleur de Sel Shortbread with Gariguettes Strawberries,

Pistachio Cream, Mara des Bois Sorbet

\*

Chocolate Soufflé, 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, Lamb from France

# AGAPES A LA BASTIDE

Slowly Cooked Fennel & Carrots, Candied Lemon Sauce



Tuna Tartar, Cucumber, Coriander and Ginger,  
Avocado Cream



Shoulder of Lamb Gently Baked,  
Lemon, Turmeric and Cumin



The Dessert of your Choice

80,00 €

or 100,00€ with pairing wines of our Property

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, 2017, Vin de Pays des Terroirs Landais

*Bouche souple, et beaux arômes de fruits mûrs*

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

June 2022