



JULY, 2017

STARTER+MAIN COURSE+DESSERT 52 €

STARTER+MAIN COURSE+CHEESE+DESSERT 64 €

AU JARDIN DE LA BASTIDE 82 €

5 COURSE MENU ACCORDING TO THE CHEF

STARTER

Baby carrots and horseradish, purslane,
snails from la Roubine

Cookpot of **courgette** from our garden,
small spelt and summer truffle

Aubergine and dried berries, **Mediterranean bonito**

MAIN COURSE

Sweet bell pepper and basil virgin sauce,
fennel, **bass** on scales

Tomato, girolle and almond, **veal piece and sweetbread**

Swisschard, crayfish gourmet sauté, **young Guinea fowl**

CHEESE

Local, fresh and matured, mixed salad leaves

DESSERT

Dulce de leche, thyme flowers, oven-baked **apricots**

White peach, cucumber and frozen mint

Chocolate from our Manufacture in Paris, morello

Net prices, taxes and service included.

According to the legal requirement controls by the decree date december 17, 2002 N°2002-1467,
La Bastide de Moustiers and its suppliers, engage and guarantee the French origin of all their meats.