

# ME NU



Home Made Goat Cheese Buratta  
Black Olives & Green Peas



Foie Gras as Natural  
Chocolate & Timut Pepper Jelly  
Beetroot Chutney (6€ extra)



Eggs "Coque"  
Snails & Puff Pastry



Torrefied Tuna & Peanuts  
Avocado & Curcuma Condiment



Hake Fish & "Piquillos" Pepper  
Refreshing Cockles Sauce with Spinach Shoots



Lean Fish & Anchovies  
Fennel & Sea Weeds Tiles



Veal Chuck Confit with Spices  
Cumin & Lemon



Simply Grilled Hereford Beef Prime Rib, Red Béarnaise  
For Two Guests  
*(10€ extra per guest with menu, or, à la carte 42€ per guest)*



The Cheese Board *(extra 16€)*



Mirliton Cake, Rhubarb Ice Cream  
Ginger Skim



Pomelos Fondant Cake  
Pomelos & Hibiscus Ice Cream



Chocolate-Almond Zephyr with Espelette Pepper  
Genoa Bread & Almond Ice Cream



Strawberries & Puffed Cake  
Red Fruit Gaspacho & Fresh Herbs Sorbet



You may prefer to pick into our Menu  
Starter (22,00€), Main Course (32,00€), Dessert (16,00€)

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## A G A P E S



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Beetroot Chutney

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Refreshing Cockles Sauce with Spinach Shoots

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OUR LOCAL  
FOOD & WINE PAIRING

2 glasses of wine ~ 18€  
3 glasses of wine ~ 26€  
12 cl

### White

Domaine Elian Da Ros "Coucou Blanc" 2021  
Domaine Tariquet « Chardonnay Tête de Cuvée » 2022  
Domaine Camin Larredya « La Part Davant » 2022

### Red

Barocco 2019  
Domaine de Pellehaut « Family Réserve » 2020  
Château Bouscassé 2017

### Sweet

Domaine Tariquet « Premières Grives » 2023  
Domaine Horgelus « Le Bal des papillons » 2023

Egg, Foie Gras, Veal from France - Beef from Ireland  
All our Recipes are home-cooked in La Bastide's kitchen by Chef Artiguebère and his "crew"  
May 2024