



LA BASTIDE
DU CLOS DES ROSES

TO SHARE

Chiffonnade of Rainetti's pistachio mortadella • Crispy rosemary focaccia 28
• Stracciatella di bufala • Roasted pistachios

Toasted bread from our own baker • Floral herb butter infused with lemon thyme 28
• Mini sardines in olive oil • Shaved purple artichokes • Young arugula leaves

STARTERS

STARTER OF THE DAY - Check our menu of the day.

LEEK

Leeks from our garden in vinaigrette • Soft-boiled egg • Spinach cream 24
• Garlic pine nut crumble • Red onion pickles

TUNA

Marinated raw tuna sashimis • Horseradish hummus • Yuzu citrus gel 26
• Crispy rice chips • Fresh spring onions from our garden*

FOIE GRAS

Lightly cooked foie gras infused with Cognac • Crispy brioche from our baker 27
• Thyme-scented onion confit

All prices are in euros and include VAT. *Vegetables from our garden are served as a priority, subject to availability

ALL OUR DISHES MAY CONTAIN :

Cereals with gluten (e.g. wheat, rye, barley), shellfish, eggs, fish, peanuts, soy, milk (including lactose), nuts (e.g. almonds, hazelnuts, walnuts), celery, mustard, sesame seeds, sulphur dioxide and sulphites (in certain quantities).



LA BASTIDE
DU CLOS DES ROSES

FROM THE SEA

AÏOLI

38

Cod croquette with a crispy crust • Glazed seasonal vegetables
• Garlic and parsley sautéed mussels from our garden • Aioli cream

CAMERON PRAWN

41

Roasted carabinero prawn with lemon thyme • White asparagus in hazelnut oil
• Roasted hazelnuts • Saffron cream

FISH OF THE DAY

40

Roasted catch of the day • Spelt with herb cream • Buttered mini beetroot
• Beetroot shavings from our garden • Spring vegetable cream

FROM THE BUTCHER

FREE-RANGE CHICKEN BALLOTINE

38

Ballotine of free-range chicken stuffed with morel mushrooms
• French peas • Sautéed morels • Spiced poultry jus

LAMB

39

Thyme-roasted lamb chops • Aligot with tomme cheese • Seasonal vegetables
• Wild garlic oil • Lamb jus

THE BUTCHER'S CUT

40

Roasted cut of meat • Spring onion polenta gratin • Medley of spring vegetables
• Gorgonzola cream



LA BASTIDE
DU CLOS DES ROSES

RISOTTO OF THE MOMENT

36

Creamy Arborio risotto with wild garlic-flavored parmesan • Grilled green asparagus
• Crispy guanciale • Roasted eryngii mushrooms

CUTS TO SHARE

MEAT TO SHARE

Price and weight on the slate

Pan-seared cut of meat (subject to availability) • Choice of sauce

WHOLE ROASTED FISH

Price and weight on the slate

Oven-roasted whole fish (subject to availability) • Saffron cream

All our sharing dishes are served with three sides :
Seasonal vegetables, Mashed potatoes, Lettuce with aged balsamic vinegar

ON THE SIDE

SIDES

7

Garden lettuce* with aged balsamic vinegar
French fries
Seasonal vegetables
Mashed potatoes
Parmesan risotto

SAUCES

4

Full-bodied poultry jus
Gorgonzola sauce
Lamb jus
Saffron cream



LA BASTIDE
DU CLOS DES ROSES

CHEESE

THE CHEESEMONGER'S SELECTION

18

Selection of fresh and aged cheeses • Local origin and artisanal production
• Served from the trolley • Accompanied by condiments

DESSERTS

SEASONAL DESSERTS

14

A selection from our seasonal desserts will be presented to your table by our team

SELECTION OF ICE CREAMS OR SORBETS

3 / ICE CREAM SCOOP

Flavors of your choice

Vanilla whipped cream on request

“Aquí fa bon viure”

HERE, LIFE IS GOOD