



## *Menu Bastion* 47€

(Our sommeliers select the wines for you) 21€

« This menu represents what has driven us since day one, authentic kitchen »

### **Appetizers in the spirit of sharing**

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**Porcini cappuccino with Melanosporum truffle, duck foie gras emulsion, mushroom friton, brioche and Castan Chestnut**

**Or**

**Vol au vent in the spirit of croissant, fricassed snail with and parsley garlic butter.**

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**Our version of a Mediterranean bouillabaisse, ham of old coche, Port la Nouvelle red mullet and aioli.**

**Or**

**Lamb from the Pays Cathare in a herb crust, Poitevin green cabbage, lamb jus**

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**Cheese prepared with tuber melanosporum truffle : 9€**

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**Candied and caramelized apple of Aigues-Vives, gavotte lace crepes, caramel and calvados.**

**Or**

**Norwegian Omelette plombiere and poached pear in honey vinegar flambeed with grand marnier.**