



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

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.

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

Cheese prepared with tuber melanosporum truffle : 9€

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.