

Your welcome dinner at the Bastide la Valentine

Included in the price for a booking of one week minimum

Crispy cheese as Appetizer

Starters

Purple artichokes « Barigoule », seared scallop, bacon emulsion and parmesan wafer

Or

Seared Foie gras on top of gingerbread toast and figs poached in wine

Or

Trilogy of langoustines, crispy basil, bacon skewer with spring onions, curry cappuccino

Main course

Crusted baron of lamb with herbs, chard gratin with tarragon

Or

Stuffed beef rolls and chives, confit of mini leeks with cooking juice (provençal “*Alouettes sans tête*”)

Or

Roasted fillet of sea bass, quinoa with basil and fine ratatouille

Desserts

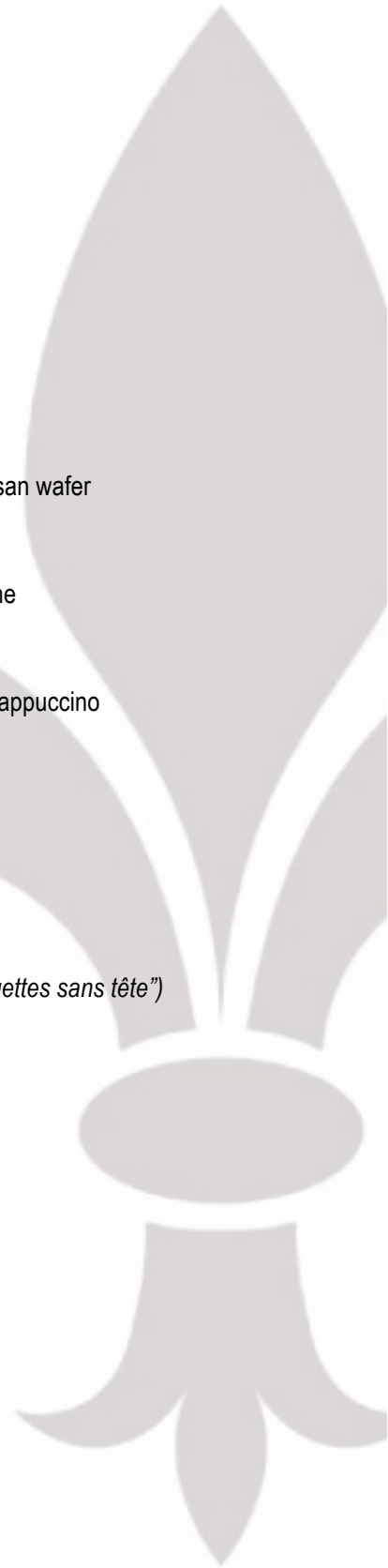
Trianon of three chocolate, “praline feuillantine”

Or

Caramelised apple, ice cream of violet flower

Or

Mascarpone mousse with berries



Menu “Provençal flavors” cooked by Michael : €75 per person

Appetizer

Crispy cheese

Starters

Soft-boiled egg, braised leeks with truffle, cooking juice

Or

Seared Tuna with parsley crumbs and balsamic cream

Or

Purple artichokes « Barigoule », roasted scallops, bacon emulsion and parmesan wafer

Or

Foie gras parfait, velouté of butternut, parmesan whipped cream

Main course

Salmon en croûte, crunchy vegetables with basil

Or

Red mullet fillets bouillabaisse way

Or

Saddle of rabbit stuffed with tomatoes, and girolle marmalade

Or

Crispy Lamb with herbs and tarragon chard gratin

Desserts

Fruity cream with lavender honey

Or

Calisson d'Aix-en-Provence Michael Demaegdt's specialty

Or

Chocolate “croquant” with mandarine ice cream

The Michelin starred Chef Dominique Boucaille and his team introduces:

Menu Tradition

6 pers: €140 / 7 pers: €135 / 8 pers: €130 / 9 pers: €125 / 10 pers: €120

Appetizers

All the Provençal vegetables casserole and Provençal truffles.

Haute Provence milk-fed lamb: Lamb chops rack with fines herbes en croute. The meat is cooked in the oven for five hours. Olive oil mashed potato. A real cooking juice.

Plate cheese with salad

Variation of Menton lemon. Italian ice cream

Miniature pastries served after dessert

Menu Travel in Provence

**6 pers: €180 / 7 pers: €175 / 8 pers: €170 / 9 pers: €165 / 10 pers: €160 / 11 pers: €160
12 pers: €155**

Les amuse-bouches

Le Loup de Pays doré à l'huile Pur terroir. Artichauts du Val Nervia en cocotte. Jus de Bouillabaisse au Safran du Pays.

Le Pigeonneau de Haute Provence à l'ail doux. Pain perdu au Foie gras grillé à la Plancha. Jus de Presse concentré.

Les fromages d'ici ou d'ailleurs

Le Vacherin en coque surprise et fruits de saison.

Mignardises

Available on Mondays and Tuesdays throughout the year

Available on Sundays but not in June, July and August.

Breakfast in Provence: €25 per person

Coffee made with fresh and quality coffee beans

Freshly squeezed orange juice

Organic milk

Cheese plate

Fresh fruit salad

Handmade marmalade

Lavender honey

French pancakes

Bacon, ham, salami

Omelette

Pains au chocolat, croissants, French bread

