

Your gastronomic dinner at the Bastide la Valentine: €75 per person

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 feuillante”

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 filets 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

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

