

THE CARTE

STARTERS

CRABMEAT in mango cannelloni	23 €
Smoked guacamole / grilled avocados / curry oil	
DUCK FOIE GRAS Terrine	
Fruit chutney / poached quinces / salad / Homemade brioche	24€

MAIN COURSE

SCALLOPS	35€
Melting leek / confit potato pie / crunchy fennel / coral emulsion with yuzu	
MALLARD DUCK IN PUFF PASTRY	38€
Winter vegetables / meat sauce	

CHEESE & SALAD OF FORVILLE

BRIE DE MEAUX WITH TRUFFLE	14€
COMTE 12 months	13€
ROQUEFORT PAPILLON ROUGE	13€
SLATE with the 3 cheeses to share	25€

DESSERTS

BABA AU RHUM	13€
Homemade chantilly	
ICE CREAMS & SORBET HOME MADE	13 €

TAKEAWAY

HOMEMADE TERRINE DE FOIE GRAS

250gr/ 30€ 500gr/ 60€ 1kg/ 110€

HOMEMADE JAM APRICOTS , FIGS & STRAWBERRIES 250gr 5€

HOMEMADE SMOKED SALMON 200gr 13€

All taxes included price



MENU DU CLOS

In 3 courses starter, main course, cheese or dessert 44 €

In 4 courses starter, fish, meat, cheese or dessert 56€

STARTERS 16€

SALMON TROUT FROM VALCLUSE cooked in takaki

Fennel in textures / kumquats from the garden / Thai pomelos / bergamot vinegar dressing

FARM EGG perfectly cooked

Mashed Pumpkins / peasant bacon / chestnuts cream / tonka beans / meat sauce

MAIN COURSE 24€

COD FISH with Iberian pallet

Butternut cream / watercress gnocchi / rutabagas / grilled spring onion

QUAIL boneless and smoled

Confit leg / smooth polenta / barbajuans of chard / pinions / balsamic

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel / hazelnuts

Vallée du Rhône: F.Villard "Doux contours" 2012 7cl 5€

ROASTED CLEMENTINES

Like Paris-Brest with a light orange cream / mandarine sorbet

Alsace: Ruhlmann Pinot gris grand cru Frankstein 2013 7cl 4€

Every dish from this menu can be chosen à LA CARTE

All taxes included price

TASTING MENU

65€

In 5 courses, served for all the guests on the table
Last order: 13h30 & 21h30

Amuse-bouche

CRABMEAT in mango cannelloni

Smoke guacamole / grilled avocados / curry oil

FARM EGG perfectly cooked

Mashed Pumpkins / peasant bacon / cream of chestnuts / tonka beans / meat sauce

SCALLOPS

Melting leek / confit potato pie / crunchy fennel / coral foam with yuzu

QUAIL boneless and smoked

Confit leg / smooth polenta / barbajuans of chard / pinions / balsamic

DESSERT TO CHOOSE à la carte

Discover our wine pairing, 7cl with each course

* *Menu du Clos in 3 courses : 20€*

* *Menu du Clos in 4 courses : 26€*

* *Tasting menu in 5 courses : 33€*

All taxes included price

CB LE CLOS ST BASILE *CB*

LUNCH MENU

LUNCH MENU

A nice market menu with a choice between 1 starter / fish or meat / café gourmand

Only for the lunch from Monday until Friday

Main course + café gourmand	19€
Starter / main course	22€
Starter / main course / cheese of the day or café gourmand	27€

All taxes included price

