

THE CARTE

STARTERS

GREEN ASPARAGUS & MOREL MUSHROOMS WITH VIN JAUNE	22 €
Green asparagus in textures / stuffed morel / egg perfectly cooked	
DUCK FOIE GRAS Terrine	24€
Poached rhubarb / strawberries chutney with balsamic / home made brioche	

MAIN COURSE

JOHN DORY	35€
Little green peas / gratinated zita pasta / braised sucrine	
VEAL SWEETBREAD	36€
Cauliflower in textures / stuffed zucchini flower / bulgur & artichoke	

CHEESE & SALAD OF FORVILLE

GOAT CHEESE FROM PEYMEINADE fresh & ashy	13€
COMTE 12 months	13€
ROQUEFORT PAPILLON ROUGE	13€
SLATE with the 3 cheeses to share	25€

DESSERTS

GRAND CRU CHOCOLATE maison duplanteur from Grasse	13€
Kumquat cream / mandarin sorbet	
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



CB **LE CLOS ST BASILE** *CB*

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€

TROUTH FROM VALCLUSE

Green asparagus panna cotta / blood oranges / hollandaise sauce with orange

SNAILS FROM ROBINE

Ravioli / artichoke velouté with Timut pepper / Colonnata bacon

MAIN COURSE 24€

LEMON SOLE stuffed with mussels & hazelnuts

White asparagus / mashed potatoes with chives / wild garlic emulsion

CONFIT LAMB SHOULDER

Piquillos coulis / chickpeas & red pepper declination

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel / hazelnuts

Vallée du Rhône: Rhône: Vidal-Fleury Muscat de beaumes de Venise 2015 7cl 5€

STRAWBERRIES

Pavlova / basil cream / strawberry 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



CB **LE CLOS ST BASILE** *CB*

TASTING MENU

65€

In 5 courses, served for all the guests on the table
Last order: 13h15 & 21h15

Amuse-bouche

SNAILS FROM ROBINE

Ravioli / artichoke velouté with Timut pepper / Colonnata bacon

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JOHN DORY

Little green peas / gratinated zita pasta / braised sucrine

CONFIT LAMB SHOULDER

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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

