

*CB* LE CLOS ST BASILE *CB*

**THE CARTE**

*STARTERS*

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<b>HOMEMADE SMOKED SALMON &amp; GREEN ASPARAGUS</b>	21€
Kumquats and lemons from the garden / orange mayonnaise	
<b>DUCK FOIE GRAS Terrine</b>	
Poached quinces / fruit chutney / homemade brioche	24€

*MAIN COURSE*

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<b>SCALLOPS cooked by plancha</b>	35€
Green asparagus risotto and broadbeans	
<b>PIGEON cooked on the chest</b>	36€
Polenta croquette / turnips with orange / 4 spices juice	

*CHEESE & SALAD OF FORVILLE*

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<b>GOAT CHEESE FROM PEYMEINADE</b>	13€
<b>COMTE</b> 18 months	13€
<b>ISOLIEN</b>	13€
<b>SLATE</b> with the 3 cheeses to share	25€

*DESSERTS*

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<b>PARIS – BREST</b>	13 €
The historical recipe for the praline lovers	
<b>ICE CREAMS &amp; SORBET HOME MADE</b>	13 €

**TAKEAWAY**

<b>HOMEMADE SMOKED SALMON</b>	200gr	13€
<b>HOMEMADE TERRINE DE FOIE GRAS</b>		
250gr/ 30€	500gr/ 60€	
<b>HOMEMADE JAM FIGS &amp; STRAWBERRIES</b>	250gr	5€

All taxes included price

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**MENU DU CLOS**

<b>In 3 courses</b>	starter, main course, cheese or dessert	44 €
<b>In 4 courses</b>	starter, fish, meat, cheese or dessert	56€

**STARTERS 16€**

**FARM EGG PERFECTLY COOKED**

Artichokes “barigoule” / choziro emulsion / Jerez vinegar sauce

**MACKEREL HOMEMADE SMOKED**

Broadbeans veloute / ricotta with basil and pine nuts / garlic oil

**MAIN COURSE 24€**

**COD**

Green asparagus / grenaille potatoes / orange hollandaise sauce

**SADDLE OF RABBIT “PROVENCE STYLE”**

Carotts puree with mustard / spring vegetables

**DESSERTS 13€**

**VANILLA MADAGASCAR**

« Millefeuille » / salted butter caramel

*Madère Barbeito "Bual 5 ans" 7cl 5€*

**LEMONS FROM THE GARDEN**

Revisited lemon pie / lemon sorbet

*Rhône: Vidal-Fleury Muscat de beaumes de Venise 7cl 5€*

Every dish from this menu can be chosen à **LA CARTE**

All taxes included price

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**TASTING MENU**

**65€**

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

*Amuse-bouche*

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**HOMEMADE SMOKED SALMON & GREEN ASPARAGUS**

Kumquats and lemons from the garden / orange mayonnaise

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**FARM EGG PERFECTLY COOKED**

Artichokes “barigoule” / choziro emulsion / Jerez vinegar sauce

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**SCALLOPS cooked by plancha**

Green asparagus risotto and broadbeans

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**SADDLE OF RABBIT “PROVENCE STYLE”**

Carrots puree with mustard / spring vegetables

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**DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS**

**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

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**LUNCH MENU**

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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