

CB LE CLOS ST BASILE *CB*

THE CARTE

STARTERS

LOBSTER RAVIOLIS	21€
Mushrooms / bisque emulsion with tarragon	
DUCK FOIE GRAS Terrine	
Figs chutney with balsamic / homemade brioche	24€

MAIN COURSE

BIG PRAWNS	36€
Milanese risotto with local saffron	
VEAL SWEETBREAD	42€
Dauphine potatoes / cep mushrooms & spinach	

CHEESE & SALAD OF FORVILLE

FRESH AND RIPENED GOAT CHEESE FROM PEYMEINADE	13€
COMTE 18 months	13€
LAGUIOLE GRAND AUBRAC	13€
SLATE with the 3 cheeses to share	25€

DESSERTS

WHITE CHOCOLATE & LEMON PANA COTTA	
Figs / walnut ice cream	13 €
ICE CREAMS & SORBET HOME MADE	13 €

TAKEAWAY

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

All taxes included price

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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€

TUNA in a sour tartare with granny apples
Pumpkin condiment/ whipped cream with celeri/ Sarrasin chips

SNAILS AND GIROLLES

Mushrooms tartlet browned with parmesan/ foam garlic and parsley

MAIN COURSE 24€

RED MULLET barely cooked
Taglioni with squid ink/ pesto / reduced fish soup

LAMB SHOULDER confit with spices
Moussaka revisited / eggplant caviar to the flame

DESSERTS 13€

VANILLA MADAGASCAR
« Millefeuille » / salted butter caramel
Madère Barbeito "Bual 5 ans" 7cl 5€

APPLES from Astros Castle in Vidauban in declination
Like a tatin pie deconstructed/ caramel parfait/ granny smith apple 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: 13h00 & 21h00

Amuse-bouche

TUNA in a sour tartare with granny apples

Pumpkin condiment/ whipped cream with celeri/ Sarrasin chips

LOBSTER RAVIOLIS

Mushrooms / bisque emulsion with tarragon

RED MULLET barely cooked

Taglioni with squid ink/ pesto / reduced fish soup

LAMB SHOULDER confit with spices

Moussaka revisited / eggplant caviar to the flame

DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS

Discover our wine pairing, 7cl with each course

* *Menu du Clos in 3 courses : 21€*

* *Menu du Clos in 4 courses : 27€*

* *Tasting menu in 5 courses : 34€*

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