

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€

FARM EGG PERFECTLY COOKED

In the spirit of a Florentine egg/ oyster mushrooms/ fresh hazelnuts/
Hollandaise

CHERRY TOMATOES & BURRATA

Cherry tomatoes from the garden in several textures / tomato sorbet

MAIN COURSE 24€

COD FISH with basil crust

Gnocchis with olives / zucchini / basil emulsion

GUINEA FOLW

Artichokes in different textures / small potatoes / summer truffle

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel

Madère Barbeito "Bual 5 ans" 7cl 5€

POACHED PEACHES WITH VERBENA

Hazelnuts biscuits / lemon jelly / verbena ice cream

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

CHERRY TOMATOES & BURRATA

Cherry tomatoes from the garden in several textures / tomato sorbet

FARM EGG PERFECTLY COOKED

In the spirit of a Florentine egg/ oyster mushrooms/ fresh hazelnuts/ Hollandaise

BIG PRAWNS

Milanese risotto with local saffron

GUINEA FOLW

Artichokes in different textures / small potatoes / summer truffle

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