

Les Enfants Terribles
Paris

Under the mark of the French writer Cocteau, the Chef Francois Martin invites you to meet up with the tradition throughout the “Signature” dishes

LA BASTIDE *de Marie*

Lying in Ménerbes, one of the most beautiful villages in Provence, La Bastide de Marie provides a setting ideal for the perfect life under an Epicurean sun... You will be staying in the very heart of our vineyard in an intimate atmosphere of peaceful quiet and sensuous ease. There, you can enjoy cooking full of local scents and flavours, authentic surroundings and all the elegance of Provence...La Bastide de Marie is the dream destination for Luberon lovers.

The Head Chef François Martin invites you to discover the “Signature” dishes of La Bastide de Marie. A springer menu subtly revealing the property identity, which is nestled in the heart of the Luberon vineyards.

Enjoy this sun-filled menu with a glass of Rosé Domaine de Marie – New Vintage. A flavour of red and white fruits revealed by a slightly acid note, bringing a pleasant sensation of freshness.

Starter, main, dessert... **As in La Bastide de Marie**

Tomatoes Cold soup, green anise light cream, Parmesan bread	22,00 €
Squab from the Alpilles region Roasted with honey, preserved turnips, cardamom flavour	39,00 €
Apricots Cooked with lavender honey	12,00 €

To begin

Black Tigger Gambas Crispy, apple juice reduced from Mr Loisel	(s.s.) 16,00 €	23,00 €
Seabream Marinated with Espelette hot pepper, lime, coriander	(s.s.) 16,00 €	25,00 €
Eggplants Rocket salad and goat cheese from Rogues		24,00 €
Swordfish « Enfants Terribles » style salad		22,00 €
Spanish Black pork from Patta Négra Thin slice, 100 grs		28,00 €

« Signature dishes » of Les Enfants Terribles - Paris

Duck “Foie gras” Homemade terrine, toasted bread slices	(s.s.) 16,00 €	25,00 €
Scottish fresh salmon Thick slice marinated, horseradish cream	(s.s.) 15,00 €	22,00 €
Carnaroli Risotto With zucchini flowers		26,00 €

(s.s.) small size, single or to share...

Around the grill room

Fishes

Sole Meunière or simply grilled, mashed potatoes with olive oil		39,00 €
Cod Thick slice, watercress velouté		29,00 €
Sea Bass Served with young leeks		34,00 €

Around the grill room

Meat

Bavarian beef

Filet cooked blue, unilaterally, « Johnny Halliday » style 36,00 €

« Enfants Terribles » style filet, rare pepper sauce 36,00 €

Veal

Roasted rack, artichokes and Xéres vinegar 39,00 €

Free-range chicken

Spit roasted, served with potatoes 28,00 €

Lamb from Limousin region

Rack or saddle of lamb browned with rosemary 34,00 €

Black Angus beef

Rib steak for 2 persons, mashed potatoes with olive oil and black truffles 48,00 € / pers

Side dishes

Mashed potatoes 7,00 €

Young spinach 9,00 €

Fine vermicelli of potatoes 6,00 €

Vegetables 7,00 €

Green beans 9,00 €

Spit roasted

On order (for 2 person), 24 hours in advance

Duckling from Madam Burgaut (Challans region) 48,00 € / pers

Spit roasted, mashed potatoes with olive oil and orange sauce

Chianina Beef

Rib, Domaine de Marie wine sauce 48,00 € / pers

Turbot

Roasted, young carrots with butter from Berce 48,00 € / pers

Cheeses

"Brie de Meaux" cheese, goat cheese, tomme crayeuse (soft cheese) 11,00 €

Desserts

Gourmand or to share...

Cheese Cake 12,00 €

Shortbread biscuit with Mango

Soft white cheese 0% 9,00 €

With blueberries, « Les Fermes de Marie » style

Gariguettes Strawberries 12,00 €

Milkshake

Chocolate 14,00 €

All chocolate dessert

Wild strawberries 12,00 €

In an Italian style, ewe milk

Apricots 12,00 €

Cooked with lavender honey

Cléry strawberries 12,00 €

Basil sorbet

Ice creams and sorbets (s.s.) 7,00 € 12,00 €

« Enfants Terribles » style

Coffee 9,00 €

Affogato (with vanilla ice cream)

***A coffee, selected sweets,
Always to share...*** 12,00 €