

Menu

room_service

Pizzetta

Focaccia

Arugula, truffle oil & beef copa

24,00€

The roast beef

Roast beef and honey mustard

20,00€

Pulled Beef

Pulled beef and barbecue sauce

21,00€

The Lamb

Lamb confit and black truffle cream

22,50€

Starters

The trio of mini burgers with confit beef & homemade sauce

19,00€

Beef carpaccio and poivrade artichokes

21,50€

Hummus BASSAR

18,50€

Perigord salad

Green salad, mushrooms, artichokes, corn on the cob, cherry tomatoes, duck breast, candied gizzards, chicken liver and foie gras.

45,00€**Tuna tataki**

Tuna tataki on eggplant caviar & candied tomato

21,00€**Sea bass carpaccio & its marinade****19,00€****Terrine of foie gras and fig marmalade****34,00€****Roasted chicken salad****22,50€****Homemade chicken nuggets and their sauces****17,00€****Thai salad with marinated beef****23,00€****marrow bone****19,00€****Sliced roast beef, fried egg and tehina****22,00€****Dishes****Chicken parguits, honey mustard sauce & homemade mash****29,00€**

Braised sea bass fillet with virgin sauce & its ratatouille

29,00€

The crying tiger & its thai rice

36,50€

Duck breast with Périgueux sauce & its truffle puree

38,00€

Lamb shoulder confit for two people

109,00€

Veal ribs and large baked vegetables

39,00€

The prime rib for two people and its marrow bone

99,00€

Cod "black cod" style and vegetable noodles

34,00€

Rib steak, pepper sauce and fresh fries

35,00€

Veal chop & braised endives

46,00€

Beef tartare & fresh fries

28,00€

The bassar burger

Truffle mayonnaise, mesclun, tomato, smoked duck breast and fresh fries with truffle oil

29,00€

Lamb chops, chimichurri sauce & new potatoes

39,00€

Tuna belly & fried green beans with new garlic

34,00€

ADDITIONAL GARNISH

6.50€

Desserts

Tarte tatin & whipped cream

13,00€

Pineapple carpaccio & coconut sorbet

12,50€

Bassar-style French toast

13,00€

Homemade frozen nougat

13,00€

Our Sorbet Palette

Strawberry, raspberry, lime, coconut, passion fruit, cocoa,

11,50€

Pear, chocolate & hazelnut crumble

13,50€

Red fruit pavlova

13,00€

Chocolate cake and almond milk

12,50€

Meli-melo of seasonal fruits

13,00€

All our dishes are “homemade” and prepared on site from raw products and may take some time to prepare.

Wines

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Reds

Brouilly-La-Varenne

7,40€	19,50€	39,80€
16 cl	37.5 cl	75 cl

Chinon

5,20€	14,80€	25,80€
16 cl	37.5 cl	75 cl

Haut Medoc

Château la Mothe-Cissac

8,20€	23,50€	45,90€
16 cl	37.5 cl	75 cl

Saint Emilion Grand Cru

Classified Château Fombrauge

56,90€	102,50€
37.5 cl	75 cl

Puisseguin-Saint-Emilion

Chateau Guibea

7,70€	21,50€	39,50€
16 cl	37.5 cl	75 cl

Higher bordeaux

Castle Tower of the Grove

8,90€ 49,00€
16 cl 75 cl

Higher bordeaux

Castle Tower of the Barail

68,00€
75 cl

Medoc

Château Tour de By

107,00€
75 cl

Margaux

Chateau Marsac-Seguineau

108,00€
75 cl

Pomerol

Valois Castle

185,00€
75 cl

Saint Julien

Chateau Moulin Riche

209,00€
75 cl

Medoc

Chateau Haut Condissas

310,00€
75 cl

Roses

Sweet Cabernet Rosé

22,50€
75 cl

Coasts of Provence

Maim Castle

28,50€ **53,50€**
37.5 cl 75 cl

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Domaine Lafond

7,50€ **19,80€** **37,50€**
16 cl 37.5 cl 75 cl

Coasts of Provence

Chateau Roubine

69,00€
75 cl

Coasts of Provence

Manual harvest Perle de Gris

5,20€ **14,50€** **26,90€**
16 cl 37.5 cl 75 cl

blanks

Chardonnay

5,15€ **26,50€**
16 cl 75 cl

Chablis

The Chestnut Trees

9,20€ **65,90€**
16 cl 75 cl

White and Sparkling Moscato

29,50€

Champagne

draper

115,00€
75 cl