



RESTAURANT LE BASTION

*Let's celebrate local produce
and the art of good food, without holding back.
Discover authentic cuisine by Christine Doury.*



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Restaurant Le Bastion
Hôtel Garrigae Caserne de Briançon
42, Avenue René Froger
05100 Briançon - France



RESTAURANT LE BASTION

STARTERS

Red Bell pepper mousse  14€

Taggiasca olive shortbread, goat cheese cream infused with thyme and seasonal micro-greens

Colorful Heirloom Tomatoes  16€

Mozzarella burrata, pesto, basil oil and sesame seed puff pastry with Umeboshi plum

SALADS - MAINS

Salmon or Chicken Bo Bun Large : 20€ | Small : 12€

Salad, red and green cabbage, carrots, peanuts, sesame seeds, spring rolls, vegetable gyozas, breaded chicken or salmon gravlax and rice noodles

The Bastion Salad Large : 20€ | Small : 12€

Salad, tomatoes, red onions, zucchini, artichokes, potato "tourtons" (savory fritters), Champsaur ravioli and local cured ham

MAIN COURSES

Butcher's Cut 28€

Three-pepper sauce, fondant potatoes and sautéed seasonal vegetables

Fish of the Day *According to arrival* 28€

Chef's selection sauce, risotto and seasonal vegetables

Milanese-style Breaded Eggplant  16€

Served with orecchiette pasta and tomato sauce



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CHEESE SELECTION 11€

Assorted local cheese platter

KIDS' MENU *up to 12 years old* 15€

Chicken fillet, fish fillet, or butcher-style beef patty

Served with seasonal side dish

+ dessert + flavored water syrup

LUNCH SPECIAL (MONDAY TO FRIDAY)

MAIN COURSE + DESSERT + COFFEE 26€

CHEF'S SUGGESTION *prices vary*

Prices are net in euros, including service. A list of allergens and the origin of the meat is available on request.





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Homemade Pastries | *Boutique Style*

- **Peanut Finger** 10€

Almond dacquoise, peanut crunch, salted butter caramel sauce, light Madagascar vanilla cream and a peanut "rocher" glaze

- **Creamy Lime & Basil Tartlet** 9€

Sweet shortcrust pastry, lemon cream, lime-basil gel with olive oil, and whipped lime ganache.

- **"Carrément" Chocolate (Gluten-Free)**  9€

Flourless cocoa biscuit, hazelnut chocolate puffed rice crunch, hazelnut praliné cream, 66% Mexican dark chocolate mousse, and whipped chocolate ganache.



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