MENU
RESTAURANT LE BASTION

Celebrating local produce and the art of good food, without holding back. Discover rich, generous cuisine created by Christine Doury.

STARTERS

Creamy pumpkin soup with chestnuts | € 14

Bleu du Queyras (blue cheese) and thyme-roasted croutons

Hautes-Alpes salad | € 15

Salad leaves, confit tomatoes, Tourtons (fried potato pastries), Champsaur ravioli and cured country ham (French-style dry-cured ham, similar to prosciutto)

Savoury French toast brioche with Scottish smoked salmon | € 17

Maple syrup cream cheese

Thai broth with baby veggies | € 20

Roasted scallops with black sesame

Homemade duck foie gras | € 23

Spiced pear and watermelon chutney, warm brioche

Net prices in euros, service included. List of allergens and origin of meats available upon request.

MAIN COURSES

White wine Savoie diot sausage | € 24
Crozets (buckwheat pasta) gratin with farmhouse Reblochon and fresh salad

Beef stew with porcini mushrooms | € 26
Creamy polenta and braised chicory

Brioche burger with caramelised shallots | € 26
Truffle Brie, French fries and green salad

Roasted fish of the day with citrus | € 28
Olive-oil mashed potatoes and winter vegetables

Hautes-Alpes baked cheese box rubbed with génépi | € 30
Selection of Alpine cured meats, mixed salad and steamed potatoes

Beef fillet with blueberry Bordelaise sauce | € 34
Parsley potatoes and creamy leeks

SAVOYARD FONDUES

Served with mixed salad - Minimum 2 people

Traditional fondue | € 25 / personne

Porcini mushroom fondue | € 28 / personne

Morel mushroom fondue | € 30 / personne

Extra Hautes-Alpes cured meats | € 10 / personne

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