

LES BAUT
bistrot de
L'Aupiais
DE
PROVENCE

FESTIVE MENUS

24
Dinner
—

Small festive canapés for starter

Pan-seared duck foie gras, red wine-
poached pear, and gingerbread
Domaine Pas de l'escalette Ze Cinsault
2020 Igp Hérault

Camargue oysters,
one warm with champagne and one
cold with wakame salad.
Domaine Luneau Papin La Grange 2020
Muscat Sevré et Maine

Corrèze veal rack stuffed with
mushrooms and chestnuts, truffle jus
and Dauphine potatoes
Domaine d'Ourea, Tire Bouchon 2022

Our Christmas Log:
apple, apple and pear molasses,
frosted vanilla.
Cidre d'Eric Bordelet

90€ per person

food and wine pairing: 35€ per person

31
Dinner
—

Small festive canapés for starter

Brittany lobster cooked to a pearly
finish, reduced carrot juice, squash,
citrus. Beaumes de Venise Muscat jelly
Gewurztraminer tradition,
Albert Mann 2017

Camargue bull fillet tataki-style,
Port St Louis oysters,
and Jerusalem artichoke
Le premier, d'Henri Milan 2021, VDF

Pan-seared scallops, garden kale,
pumpkin gnocchi, and reduced meat jus
Abacus, Vignoble des Templiers 2021

Stuffed capon ballotines with dried
fruits, truffle croquettes, celeriac,
and mushroom cream
Mas Negrel, Mas de Cadenet 2015,
cotes de Provence St. Victoire

Savarin with Provence clementines and
Frigolet liqueur
Cuvée Marie Kattalin, Domaine de
Souch 2017, Jurançon

120€ per person

food and wine pairing: 45€ per person