

# FRENCH COUNTRY COOKING AT L'AGE BASTON

## SAMPLE MENU 1

### LUNCH

#### **Salade cauchoise**

*(tasty salad of new potatoes, celery hearts and breast of chicken)*

#### **Mixed bean salad**

*(four kinds of beans tempered in a dressing of olive oil, local honey and balsamic vinegar)*

#### **Crispy citrus salad**

*(a green leaf salad with orange & black olives with lashings of mint – fresh and refreshing)*

#### **Cheese from the board**

#### **Basil granata**

*(a surprising basil scented grainy sorbet)*

With local Rosé de St Sornin

Coffee, Teas, Tisanes

### DINNER

#### **Moules marinières (Recipe)**

*(Mussels, shallots, white wine fish stock and parsley – heavenly!)*

#### **Chicken provencale**

*(The real thing – chicken with red wine, black olives, lots of tomatoes; delicately flavoured with fennel & thyme & subtly perfumed with lavender)*

**Cheese from the board - Brie de meaux , St Agur, Etorki,**

#### **Millefeuille abricot vanille**

*(Millefeuille inter-layered with a mixture of vanilla Chantilly & fresh poached apricots)*

With Bordeaux Rouge,

Sauvignon Blanc

Coffee, Teas, or Tisanes