



La Bastide

by Andrea Calstier



With an innovative, carefully conceived culinary approach and a strong sense of hospitality, Chef Andrea Calstier and General Manager Elena Oliver, husband and wife team, have created a unique venue reflecting their upbringing in Marseille and their love for the French Gastronomic Meal.

La Bastide by Andrea Calstier features an elegant and modern tasting menu celebrating seasonality and terroir.

TASTING MENU - 250

WINE PAIRING - 175

THE CELLAR EXPERIENCE - 350

(MIN. 2 GUESTS)

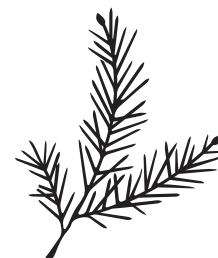
L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessence

Mas Julien, Languedoc Rose 2024



VERTICAL BAY SEA SCALLOP

Sunchoke - Sauce XO

Domaine Louis Michel, Chablis 1er Cru «Forêts», Burgundy 2018

PROVENCE WHITE ASPARAGUS

Seaweed pistou - Royal Daurenki caviar - Sorrento lemon sabayon - Lardo

Zarate, Albarino «Balado», Rias Baixas 2019 en magnum

H A K E

English Peas - Razor clams - Squid

Château de Pibarnon, Bandol Blanc, Provence 2022

HUDSON VALLEY DUCK

Quince - Celeriac - Cocoa nib - Kampot pepper duck jus

*Domaine du Vieux Télégraphe, Châteauneuf-du-Pape «Télégramme»,
Rhône Valley 2022*

FROMAGE

Selection of French and artisan cheeses served tableside +\$30

Selbach-Oster, Riesling Auslese "Graacher Domprobst", Mosel 2022 +\$30

PRE-DESSERT

Kiwi - Charteuse - Dill - Thai basil

HARRY'S BERRIES STRAWBERRY

Strawberry - Almond - Orange blossom

Renardat Fâche, Cerdon de Bugey, Savoie 2024-2025

OR

ANDOA NOIRE GRAND CRU CHOCOLATE

Fresh Hudson Valley goat cheese - Domaine de Trevallon olive oil

Mas Amiel, Maury 30 ans, Roussillon en Dame-jeanne