



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)

NON - ALCOHOLIC PAIRING - 95

L'APÉRO

Seasonal selection of canapés

AMUSE - BOUILLE

Bouillabaisse Quintessence

Mas Julien, Vin d'une Nuit, Languedoc Rose 2024



SALADE VERTE

Norwich Meadow Farm Celtuce - Gem Lettuce - Fresh Anchovy -

Sorrento Lemon Sabayon

Château de Bois-Brinçon, Anjou «Le Clos des Cosses», Loire Valley 2022

AKA EBI

Peach Koshō - Tomato - Sauce Coraline

Domaine Barmès-Buecher, Pinot Gris «Rosenburg», Alsace 2022

IKIJIME POLLACK

English Peas - Razor Clams - Squid

Opalie de Château Coutet, Bordeaux 2022

NIMAN RANCH RACK OF LAMB

Smoked Eggplant - Almond - Artichoke - Lamb Jus

Clos du Marquis, Saint-Julien Bordeaux 2008 en magnum

FROMAGE

Selection of French and artisan cheeses served tableside

+\$30

Eric Bordelet, Sydre «Argelette», Normandy

+\$30

PRE-DESSERT

Apricot - Vin Jaune - Thyme

CHERRY

Cashew - Buttermilk - Rosemary

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