



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

CHEESE COURSE

THREE - 30

WINE PAIRING - 30

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessence

Domaine Tempier, Bandol Rosé, Provence 2022



VERTICAL BAY MAINE SEA SCALLOP

Sunchoke - Sauce XO

Tedorigawa, Daiginjo Yamahai «Chrysanthemum Meadow», Ishikawa

PROVENCE WHITE ASPARAGUS

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

Clos Larrouyat, Jurançon "Comète", South West 2021

CHARCOAL GRILLED SEA BASS

Purple artichoke - Razor clam marinière

Maison Valette, Pouilly-Fuissé, Burgundy 2018

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 local artisan cheeses served tableside

Domaine Rolet, Vin Jaune, Arbois 2017

PRE-DESSERT

Sudachi - Peanut - Gin

MUSCAT GRAPE

Almond - Clafoutis crémeux - Verjus

Elvio Cagno, Moscato d'Asti, Piedmont 2024

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