



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.

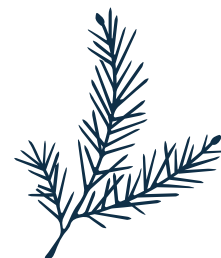
TASTING MENU - 250

WINE PAIRING - 175

THE CELLAR EXPERIENCE - 350

(MIN. 2 GUESTS)

NON - ALCOHOLIC PAIRING - 95



L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessence

Château Pradeaux, Bandol Rosé, Provence 2025

ATLANTIC DEEP SEA RED CRAB

FROM CHEF NOËL BÉRARD AT **LA BASTIDE** IN BONNIEUX

Maine Sea Urchin - Granny Smith Apple - Anise

Domaine Guiberteau, Saumur, Loire Valley 2022

CHAMPIGNON

Wild Mushrooms - Sobacha - Brown Butter

Siret Frère et Soeur, Blanc de Blancs Grand Cru, Champagne 2013

MAINE BLUEFIN TUNA

Beets - Radicchio - Toasted Bone Jus

Domaine Julien Guillot, Mâcon-Cruzille "Manganite", Mâconnais 2022

NIMAN RANCH RACK OF LAMB

Smoked Eggplant - Almond - Artichoke - Lamb Jus

Petterino, Gattinara «Riserva», Piedmont 2015

FROMAGE

Selection of French and artisan cheeses served tableside

+\$30

Eric Bordelet, Poiré «Granit», Normandy 2021

+\$30

PRE-DESSERT

Passion Fruit - Rooibos - Ginger

QUINCE & CEREAL

Barley - Stout - Sage Milk

François Rousset-Martin, Macvin du Jura "5 ans d'âge", Jura

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