



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

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 «Rosenberg», Alsace 2022

IKE JIME POLLOCK

Summer Squash - Royal Daurenki Caviar Pistou

00 Wines, Chardonnay «VGW» Willamette Valley 2022

NIMAN RANCH RACK OF LAMB

Smoked Eggplant - Almond - Artichoke - Lamb Jus

Château Pibarnon, Bandol, Provence 2022

FROMAGE

Selection of French and artisan cheeses served tableside

+\$30

Domaine Rolet, Vin Jaune, Arbois 2018

+\$30

PRE-DESSERT

Cantaloupe - Anise Hyssop - Moscatel

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

