



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.

FOUR COURSE MENU - 195

WINE PAIRING - 105

CHEESE COURSE

THREE - 30

WINE PAIRING - 30

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessance

MAINE LOBSTER

Florentino cauliflower - Meyer lemon - Sauce Coraline

Laherte Frères, Rosé de Saignée «Les Beaudiers», Extra Brut, Champagne NV

OR

CHAMPIGNON

Wild Mushrooms - Brown butter sabayon - Laminated Brioche

Salwey, Chardonnay «Oberrotweil», Baden 2020

ATLANTIC HALIBUT

Soupe au pistou - Razor clams - Baerii caviar

Clos Larrouyat, Jurançon «Comète», South West 2023

OR

SQUAB EN COCOTTE

Braised ruby romaine - Black olive - Grape

Domaine Hauvette, Alpilles «Cornaline», Provence 2019 en Magnum

FROMAGE

Selection of French and local artisan cheeses served tableside

Domaine Rolet, Vin Jaune, Arbois 2017

PRE-DESSERT

Lavender - Almond - Yuzu

HONEYCRISP APPLE

Pine nut - Sage - Beignets

Moulin Touchais, Coteaux du Layon, Loire Valley 1996

Château d'Yquem, 1er Cru Classé Supérieur, Sauternes 2018 en 3L +\$55

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

