



# 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 Quintessence*



## VERTICAL BAY MAINE SEA SCALLOP

*Sunchoke - Sauce XO*

*Tedorigawa, Daiginjo Yamahai «Chrysanthemum Meadow», Ishikawa*

**OR**

## PROVENCE WHITE ASPARAGUS

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

*Mixtura, Blanco, Spain 2021*

## CHARCOAL GRILLED SEA BASS

*Purple artichoke - Razor clam marinière*

*Maison Valette, Pouilly-Fuissé, Burgundy 2018*

**OR**

## 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

*Kiwi - Chartreuse - Dill - Cilantro*

## MUSCAT GRAPE

*Almond - Clafoutis crémeux - Verjus*

*A.Margaine, Le Demi-Sec, Champagne NV*

**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*