



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 SEA SCALLOP

Sunchoke - Sauce XO

Domaine Louis Michel, Chablis 1er Cru «Forêts» Burgundy 2018

OR

PROVENCE WHITE ASPARAGUS

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

Zarate, Albarino «Balado», Rias Baixas 2019 en magnum

H A K E

English Peas - Razor clams - Squid

Château de Pibarnon, Bandol Blanc, Provence 2022

OR

HUDSON VALLEY DUCK

Quince - Celeriac - Cocoa nib - Kampot pepper duck jus

*Domaine du Vieux Télégraphe, Châteauneuf-du-Pape «Télégramme»,
Rhône Valley 2022*

F R O M A G E

Selection of French and local artisan cheeses served tableside +\$30

Selbach-Oster, Riesling Auslese "Graacher Domprobst", Mosel 2022 +\$30

P R E - D E S S E R T

Kiwi - Charteuse - Dill - Thai basil

H A R R Y ' S B E R R I E S S T R A W B E R R Y

Strawberry - Almond - Orange blossom

Renardat Fâche, Cerdon de Bugey, Savoie 2024-2025

OR

A N D O A N O I R E G R A N D C R U C H O C O L A T E

Fresh Hudson Valley goat cheese - Domaine de Trevallon olive oil

Mas Amiel, Maury 30 ans, Roussillon en Dame-jeanne