



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

NON - ALCOHOLIC PAIRING - 65

CHEESE COURSE

THREE - 30

WINE PAIRING - 30

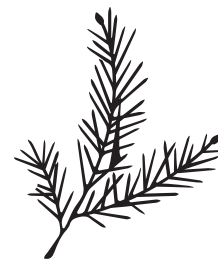
L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessence

Mas Julien, Languedoc Rose 2024



SALADE VERTE

Norwich Meadow Farm Celtuce - Gem Lettuce - Fresh Anchovy - Sorrento Lemon Sabayon

Château de Bois-Brinçon, Anjou «Le Clos des Cosses», Loire Valley 20223

OR

AKA EBI

Peach Koshō - Tomato - Sauce Coraline

Joh. Jos. Prüm Riesling Kabinett «Graacher Himmelreich», Mosel 2024

IKIJIME POLLACK

English Peas - Razor clams - Squid

Opalie de Château Coutet, Bordeaux 2022

OR

NIMAN RANCH RACK OF LAMB

Smoked Eggplant - Almond - Artichoke - Lamb Jus

Clos du Marquis, Saint-Julien Bordeaux 2008 en magnum

FROMAGE

Selection of French and local artisan cheeses served tableside

Cidrerie du Vulcain, La Lande Foy, Normandy 2022

PRE-DESSERT

Apricot - Vin Jaune - Thyme

CHEERRY

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