



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

Château Pradeaux, Bandol Rosé, Provence 2025



ATLANTIC DEEP SEA RED CRAB

FROM CHEF NOËL BÉRARD AT **LA BASTIDE** IN BONNIEUX

Royal Daurenki Caviar - Granny Smith Apple - Anise

Domaine Guiberteau, Saumur, Loire Valley 2022

OR

CHAMPIGNON

Wild Mushrooms - Sobacha - Brown Butter

Gonet Médeville, Côteaux Champenois «Cuvée Athénaïs», Champagne 2018

MAINE BLUEFIN TUNA

Beets - Radicchio - Toasted Bone Jus

Domaine Julien Guillot, Mâcon-Cruzille "Manganite", Mâconnais 2022

OR

NIMAN RANCH LAMB

Smoked Eggplant - Almond - Artichoke - Lamb Jus

Petterino, Gattinara «Riserva», Piedmont 2015

FROMAGE

Selection of French and local artisan cheeses served tableside

Eric Bordelet, Poiré «Granit», Normandy 2021

PRE-DESSERT

Passion Fruit - Rooibos - Ginger

QUINCE & CEREAL

Barley - Stout - Sage Milk

François Rousset-Martin, Macvin du Jura "5 ans d'âge", Jura

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