



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 / FIVE - 45

WINE PAIRING - 25

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessance

SALADE VERTE

Norwich Meadow Farm celtuce - Grilled romaine - Sorrento lemon sabayon - Wild Za'atar vinaigrette

Marie-Thérèse Chappaz, Assemblage Blanc, Valais 2023

OR

MONTAUK RED PRAWN

Heirloom tomato - Chili - Sauce Coraline

Château Le Puy, Rose-Marie, Vin de France en magnum 2024

ATLANTIC HALIBUT

Razor clam scallop marinière - Royal Osetra caviar - Artichokes - Sake

Domain Louis Michel, Chablis 1er Cru «Butteaux», Burgundy 2022

OR

NIMAN RANCH LAMB

Porcini - Smoked eggplant - Pea au jus

Alain Voge, Cornas «Les Chailles», Rhone Valley 2019

FROMAGE

Selection of French and local artisan cheeses served tableside

Philippe Foreau, Vouvray Demi-Sec «Clos du Naudin», Loire Valley 2017

PRE-DESSERT

Lemon - Green Chartreuse - Herbs

HARRY'S BERRIES STRAWBERRY

Wild fennel - Vanilla

Renardat-Fâche, Cerdon de Bugey, Savoie 2023

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

