



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.

DIAMANT NOIR
TASTING MENU - 395
WINE PAIRING - 215

CHEESE COURSE - 35
WINE PAIRING - 32

L'APÉRO

Seasonal selection of canapés



AMUSE-BOUCHE

Artichaut à la romaine - Black truffle velouté - brioche feuilletée

Prà, Soave Classico «Monte Grande», Veneto 2023

VERTICAL BAY MAINE SEA SCALLOP

Celeriac - Black truffle vinaigrette

Bénédicte & Stéphane Tissot, Chardonnay «En Barberon», Arbois 2022

AGNOLOTTIS DEL PLIN

Vacche Rosse Parmigiano Reggiano - Wild mushroom consommé - Black truffle

Robert Ampeau, Volnay 1er Cru «Santenots», Burgundy 2001

WAGYU BEEF WELLINGTON

Black truffle duxelle - Yukon gold potatoes & truffle millefeuille - Sauce Périgueux

Cascina Baricchi, Barbaresco Riserva «Quindicianni», Piedmont 2010

FROMAGE

Brillat-Savarin à la Truffe

Billecart-Salmon, Sous-Bois, Brut, Chamapagne NV

PRE-DESSERT

Pear - Ginger - Black truffle

ANDOA NOIRE GRANDS CRU CHOCOLATE

Caramel espuma - Tonka bean crémeux - Black truffle ice cream

Niepoort, Colheita, Porto 2003