



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.

A four course menu is also available on Wednesday, Thursday and Sunday.

TASTING MENU - 225

FOUR COURSE MENU - 175

TASTING MENU WINE PAIRING - 150

CHEESE COURSE - 35

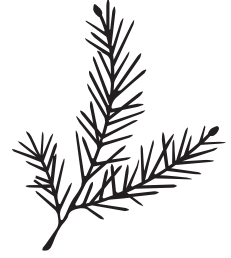
CHEESE WINE PAIRING - 25

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessance



WHITE ASPARAGUS

Fresh seaweed pistou - Lardo Iberico - Sorrento lemon sabayon

Domaine Meyer-Fonné, Alsace Grand Cru Kaefferkopt 2018

MAINE LOBSTER

Wild rice - Roasted heads caramel - Orange blossom - Sauce coraline

Domaine Julien Sunier, Fleurie 2021

CHARCOAL GRILLED BLACK SEA BASS

Baerii caviar - Jerusalem artichokes - Sake and razor clams mariniere

Domaine de la Taille aux Loups, Montlouis-sur-Loire Haut de Husseau 2022

VEAL SHORTLOIN

Sparassis crispa mushroom - Sweetbread - Veal jus capuccino

Domaine Trapet Père et Fils, Gevrey-Chambertin 2021

FROMAGE

Selection of French and local artisan cheeses served tableside

Domaine Maire et Fils, Arbois Vin Jaune 2016

PRE-DESSERT

Pear - Green chartreuse - Arugula

PAMPLEMOUSSE

Ruby grapefruit - Hibiscus - Champagne - Pompe a l'huile

Domaine Camin Larredya, Jurançon «Les Grains des Copains» 2020

OR

COEUR DE GUANAJA CHOCOLATE

Fresh Hudson Valley goat cheese - Picholine olive oil

Maurly, Hors d'Age 1979 - 2012 «L'archiviste»