



# 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.*

TASTING MENU - 250

WINE PAIRING - 175

CHEESE COURSE

THREE - 30 / FIVE - 45

WINE PAIRING - 30

## 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*

*Domaine Giachino, Monfarina, Savoie 2021*

## MONTAUK RED PRAWN

*Heirloom tomato - Chili - Sauce Coraline*

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

## ATLANTIC HALIBUT

*Soupe au pistou - Razor clams - Royal Daurenki caviar*

*Clos Larrouyat, Jurançon «Comète», South West 2023*

## LA BELLE FARM ORVIA DUCK

*Black mission figs - Foie gras - Yukon gold potatoes - Persian lime*

*Salwey, Pinot Noir GG «Henkenberg», Baden 2021*

## FROMAGE

*Selection of French and local artisan cheeses served tableside*

*Domaine Rolet, Vin Jaune, Arbois 2017*

## PRE-DESSERT

*Lavender - Almond - Yuzu*

## FROG HOLLOW FARM APRICOT

*Pine nuts - Marigold*

*Domaine Huet, Vouvray «Le Haut-Lieu» Moelleux 1er Trie, Loire Valley 2020*

*Château d'Yquem, 1er Cru Classé Supérieur, Sauternes 2018 en 3L **+\$45***

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*

