



La Bastide

# PLAT DU TOUR

Join the La Bastide peloton on a gastronomic ride  
as we follow the *Tour de France 2024*

Enjoy authentic dishes inspired  
by the stages and regions of the *Tour* as it  
progresses through Italy and France

## LE DÉBUT

Florence > Rimini > Cesenatico > Bologne

*on the menu 26 to 30 June*

wagyu carpaccio de bœuf, white anchovies, capers  
pine nuts, ricotta salata and rocket 42

*2021 Ranieri Langhe Nebbiolo Sbart*

## BOURGOGNE

Mâcon > Dijon > Nuits-Saint-Georges > Gevrey-Chambertin

*on the menu 3 to 7 July*

coq 'poussin' au vin, pommes purée 48

*2018 Marchand & Burch Nuits-Saint-Georges 50*

## LES PYRÉNÉES

Pau > Saint-Lary-Soulan Pla D'Adet > Loudenvielle > Plateau De Bielle

*on the menu 10 to 13 July*

confit de canard, ragoût de lentilles, sauce aux truffes 49

*2012 Domaine de Cébène Faugères 'Les Bancel's' 19*

## LA FIN

Saint-Paul-Trois-Châteaux > Superdévoluy > Gap > Barcelonnette > Embrun  
Isola > Nice > Col De La Couillole > Monaco > Nice

*on the menu 17 to 21 July*

la tropézienne, brioche, orange blossom, kirsch, diplomat crème  
pearl sugar, compote de fraises 24

*2012 Dom. De Fenouillet Muscat de Beaumes de Venise 'Selection Ancestral' 20*

All dishes are available as specials on the stated dates  
All wine pairings are by-the-glass

