

Classics Menu for August 2024

A Month of Truffles



Welcome to La Bastide's first Classics Menu

At the beginning of every month, we will post our Classics Menu. In each week of the month, our Classics Menu will feature a dish which highlights the vibrant culinary fusion achieved by combining the very best seasonal produce with the refined techniques of classic French cuisine

For this, our first Classics Menu, we are excited to showcase a range of truffle-inspired creations celebrating the distinctive, earthy and intense flavour of truffles

Wednesday 31 July to Sunday 4 August

confit de canard, pommes frites à la truffe, béarnaise sauce 48

Wednesday 7 August to Sunday 11 August

tartiflette maison, choux rouge braisé, salade verte 45
supplement manjimup truffles 10

Wednesday 14 August to Sunday 18 August

coq au vin, pommes purée 48
supplement manjimup truffles 10

Wednesday 21 August to Sunday 25 August

tournedos rossini, bébé épinard, pommes nouvelles 70
supplement manjimup truffles 10

Wednesday 28 August to Sunday 1 September

navarin d'agneau parmentier, vinaigrette aux truffes et haricot verts 48
supplement manjimup truffles 10

Accompagnement for August

brussel sprouts à la moutarde, lardons, garlic butter, mint 18

All dishes are available from
Wednesday to Sunday or until sold out

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