

Classics Menu September 2024

A Month of Foie Gras

In each week of every month, La Bastide's Classics Menu features a dish highlighting the vibrant culinary fusion achieved by combining the very best seasonal produce with the refined techniques of traditional French cuisine

In September 2024,
we are excited to showcase
A Month of Foie Gras

Wednesday 4 to Sunday 8 September

bouillabaisse fumée, saffron rouille, croûtons 55
supplement foie gras 30g 20

Wednesday 11 to Sunday 15 September

pot-au-feu, moutarde, cornichon, cresson 48
supplement foie gras 30g 20

Wednesday 18 to Sunday 22 September

choucroute garnie au confit de canard maison 48
supplement foie gras 30g 20

Wednesday 25 to Sunday 29 September

le burger wagyu
crispy jambon, onion relish, fromage, fried egg, truffle aioli, brioche, frites 40
house-made chilli jam 5
supplement foie gras 30g 20

Accompagnement for September

haricot verts et broccolini almandine, chapelure aux herbes 18

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

La Bastide