

La Bastide

HUÎTRES

Pacific oysters

quarter doz 15 | half doz 29 | full doz 52

Your choice of mignonette dressing / 'old fashioned DIY' tabasco et lime / natural



CHAMPAGNE & OYSTERS

2 glasses of Bollinger NV

w/ half dozen oysters 90

w/ dozen oysters 110

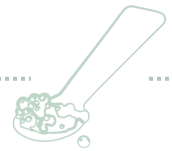
CAVIAR SERVICE

Kaviari white sturgeon caviar (30g) avec petits blinis 125

+ 2 gls of Pol Roger NV 60

+ 2 gls of Ruinart Blanc de Blancs 110

+ 2 shots Grey Goose Vodka 30



ASSIETTE DE CHARCUTERIE 42

Terrine du chef

Free range saucisson sec

Canard et foie gras parfait

Servie avec cornichons, pickles, dijon, baguette (s&n, gfo)



FROMAGES

Selection de fromages français

soft, hard, bleu

1 cheese 18 | 2 cheese 33 | 3 cheese 45

Servis avec honeycomb, compressed nashi pear, pickled walnuts, buckwheat crackers (gf, v, s&n)



('gf' gluten free, 'vg' vegan, 'v' vegetarian, 's&n' contains seeds and/or nuts, 'o' option, 'shellfish' contains shellfish)

We will endeavour to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met.

La Bastide

PETITES BOUCHÉES

- Baguette au beurre 8
- Local great southern groves olives (vg) 10
- Terrine du chef, caperberries, dijon, cresson (s&n, gfo) 24
- Croquettes-monsieur, dijon, cornichons 20
- Pommes pavé, crème fraîche, piment périquin, kaviari caviar (gfo) 24
- Salmon goujons, confit garlic aioli, confiture de piment, citron 24

ENTRÉES

- Canard et foie gras parfait, piquant rhubarb, relish aux oignons rouges, brioche (gfo) 28
- Steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gf) 30
- Asperges à la vinaigrette mimosa, anchovies blancs, piment (gf) 24
- Tartare de smoked ōra king salmon maison, whipped crème fraîche, caviar, celery herbs (gf) 32
- Prawns grillée, beurre café de paris, fennel salad, orange, pinenuts, huile de crustacés (gf, s&n, shellfish) 32
- Portobello champignons, confit garlic, leek, fèves, brioche, truffle emulsion (v) 28 + fried egg 5

PLATS PRINCIPAUX

- Harvey beef reserve 250g aged 100+ sirloin steak, frites, 'La Bastide' butter, cresson (gfo, dfo) 49
- Market fish à la grenobloise, pommes purée, asparagus, basil (gfo) MP
- Wagin farm magret de canard, pommes dauphinoise, haricot verts, sauce madère (gf) 49
- Filet d'agneau navarin, spring vegetables, purée de navet rôtis (gf) 48
- Herbes de provence parisian gnocchi, butternut squash, swiss chard, pepitas, gruyère oil (v, gf, s&n) 42



ACCOMPAGNEMENTS

- Mixed leaf salad (vg, gf) 12
- Salade de tomates, haricots borlotti, burrata provençale (gfo) 18
- Pommes dauphinoise (v, gf) 14
- Pommes frites, confit aioli (v, vgo) 14
- Ratatouille maison (vg, gf) 14

