

## A Month of Winter Warmth

Released at the beginning of every month and showcasing a different dish each week, La Bastide's Classics Menu highlights the vibrant culinary fusion achieved by combining the very best seasonal produce with the refined techniques of traditional French cuisine

> In June 2025, we are excited to showcase many delightfully hearty, French winter classics

## Wednesday 4th to Sunday 8th

220g harvey beef reserve filet mignon aux échalotes, frites 65

## Wednesday 11th to Sunday 15th

confit de canard, purée de pommes de terre à l'estragon, confiture d'oignons, jus de vin 49

Wednesday 18th to Sunday 22nd

blanquette de veau, riz pilaf 48

Wednesday 25th to Sunday 29th

poulet cordon bleu, pommes mousseline, haricots verts 55

**Accompagnement for June 2025** 

kipfler pommes de terre sarladaises (gf) 18