

Éclat des Bulles A Grower Champagne Masterclass

An Evening Of Grower Champagne With Classic French Food Pairings

Join us for an evening dedicated to grower champagnes -
artisanal, handcrafted champagnes made by the families who own and grow the vines

These small producers focus on terroir-driven expression,
crafting cuvées with complexity, character and precision

Showcasing the versatility of the champagnes,
each flight will be paired with a classic La Bastide bistro dish

Amuse Bouche

Virginie Bergeronneau Cuvée Ernestine

snow crab beignet, aioli au piment périquin

Entrée

Caillez Lemaire Cuvée Reflets

terraine de saumon fumé maison, caviar, melon, vinaigrette au citronnelle

Interlude

sorbet à la carotte

Plat Principal

Pascal Walczak Cuvée Cyries

galantine de poulet poché jardinière, foie gras, pommes mousseline, jus de poulet

Fromage

Dumont Terrillon Cuvée Deux A

brique d'affinois, verjuice paste, pickled walnut maison, poppy seed lavoch

Dessert

Fournaise Dubois Cuvée Rosé

perismmon, safran, miel saybon, texture d'amande

6.30pm, Wednesday 2 July 2025

Long table tasting dining - come by yourself or come as a group

Limited places available

\$295 per person

La Bastide