

Classics Menu August 2025

A Month of Classic French Flavours

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 August 2025,
we are delighted to present a month of
classic French flavours

Wednesday 30th July to Sunday 8th

*Bavette d'ail, sauce roquefort, pommes de terre écrasées à l'ail
et au persil, rondelles d'oignon panées 52*

flank steak, roquefort sauce, crushed garlic and parsley potatoes, crumbed onion rings

Wednesday 6th to Sunday 10th

joue de bœuf bourguignon, purée de pommes de terre (gf) 55

braised beef cheek in red wine, creamy potato mash



Wednesday 13th to Sunday 17th

suprême de poulet confit, légumes rôtis, éclats de baies roses (gf) 48

confit chicken supreme, roasted vegetables, crushed pink peppercorns



Wednesday 20th to Sunday 24th

côtes de porc à la moutarde et au masala, pommes parmentier et chou braisé 52

pork chops with mustard and masala, parmentier potatoes and braised cabbage

Accompagnement for August 2025

courgette grillée et saucisse, sauce tomate, pepitas, chapelure (gf) 18

grilled zucchini and sausage, tomato sauce, pepitas, breadcrumbs

Below&Above truffle supplement 15



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