

Classics Menu July 2025

A Month of Truffles

with **Below** & **Above**



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 July 2025,
we are delighted to partner with
Below&Above
to present a month of the world's finest truffles
from the Southern Forests region of Western Australia

Wednesday 2nd to Sunday 6th

*galantine de poulet poché à la jardinière,
foie gras, céleriac écrasé aux truffes, jus de poulet (gf) 75*

Wednesday 9th to Sunday 13th

coq au vin, pommes purée, truffe 60

Wednesday 16th to Sunday 20th

parmentier de veau, poireau et truffe, chou rouge braisé 55

Wednesday 23rd to Sunday 27th

confit de canard frites, sauce béarnaise, truffe 55

Accompagnement for June 2025

choux de bruxelles, lardons, oignons caramélisés, vinaigre de xérès (gf) 18

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

La Bastide