

Classics Menu October 2025

A Month of Coastal Classics

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 October 2025,
we are delighted to present a month of
classic French flavours from the sea

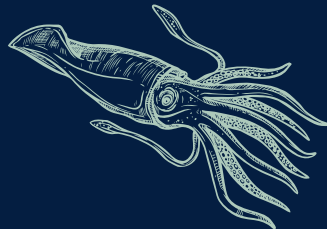


Wednesday 8th to Sunday 12th

saumon poché et foie gras, salade de pommes de terre, hollandaise au pastis 58
poached salmon and foie gras, potato salad, hollandaise with pastis

Wednesday 15th to Sunday 19th

la bourride ~ ragoût de poisson à l'aïoli 110
la bourride ~ mediterranean fish stew with aïoli



Wednesday 22nd to Sunday 26th

king george whiting colbert, poireaux à la crème, pommes pont-neuf, sauce bois boudran 58
king george whiting colbert, creamy leeks, pont-neuf potatoes, bois boudran sauce

Wednesday 29th to Sunday 2nd

fruits de mer en croûte, petits pois français au beurre de truffe 65
seafood in a pastry crust, french peas with truffle butter



Accompagnement for October 2025

haricots verts à l'amandine (gf) 18
sautéed green beans with almonds (gf) 18