

Classics Menu December 2025

A Month of Festive Flavours

Released at the beginning of every month,
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 December 2025,
we are delighted to present a month of
classic festive French flavours



December Entrée Special

*salade de tomates anciennes, pastèque, olive noire,
échalote, basilic, ricotta salata (gf/vgo) 28*

salad of heirloom tomatoes, watermelon, black olives, shallot, basil, ricotta salata

Wednesday 3rd to Sunday 14th

*280g de bavette de wagyu cuite à point, pommes rissolées,
sauce verte, salade aux noix (gf, s&no) 58*

280g wagyu flank steak cooked à point, sautéed potatoes, green sauce, walnut salad

Wednesday 17th to Sunday 21st

*boudin blanc de canard et foie gras, céleri-rave confit, pommes sautées,
cresson, jus au romarin (gf) 58*

*pan seared, house-made duck & foie gras sausage,
confit celeriac, sautéed potatoes, watercress, rosemary jus.*

Accompagnement for December 2025

purée de pommes de terre à la lyonnaise, sauge (gf) 18

lyonnaise potato purée with sage

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

