

# Classics Menu January 2026

## A Month of Sun-Led 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 January 2026  
we are delighted to present a month of  
summer delights

### Entrée Special

*vichyssoise de cresson, poulpe fumé, persil, crème fraîche, croûtons* 30  
*watercress vichyssoise, smoked octopus, parsley, crème fraîche, croutons*

### Plat Principal for January

**Wednesday 14th January to Sunday 1st February**



*400 g 100+ grass-fed t-bone, béarnaise,  
salade de pommes de terre à la française (gf)* 70

*400g 100+ grass-fed t-bone steak, béarnaise, french-style potato salad*

### Accompagnement for January

*jeunes légumes d'été, ail confit, chapelure de macadamia (gfo)* 18  
*summer greens, confit garlic, macadamia crumb (gfo)*



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