

Classics Menu May 2026

A Month of Les Délices d'Automne

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 May 2026
we are delighted to present a month of
Les Délices d'Automne

Entrée Special



escargots de bourgogne, baguette (gfo) 31 | supplément gruyère + 5
burgundian snails, confit garlic, parsley & pastis butter, breadcrumbs



Plat Principal Wednesday 29 April to Sunday 17 May

saumon confit à la provençale, olives noires, sauce verte (gf,df) 53
provençale style confit salmon, black olives, green sauce

Plat Principal Wednesday 20 May to Sunday 31 May



confit de canard, haricots beurre, fenouil, aioli, œuf dur, sauce soubise (gf) 52
confit duck leg, butter beans, fennel, aioli, boiled egg, sauce soubise

Accompagnement for May

haricots verts, échalotes et persil (gf,vgo) 18
green beans, confit shallots, garlic, parsley & butter

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