

Classics Menu June 2026

A Month of Les Grands Classiques

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 June 2026
we are delighted to present a month of
Les Grands Classiques



Entrée Special

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

Plat Principal

Wednesday 3 June to Sunday 14 June

le burger royal, foie gras, frites 50

house-made beef burger, brioche bun, seared foie gras, crispy bacon, cucumber pickles, burger sauce, béarnaise, frites



Plat Principal

Wednesday 17 June to Sunday 28 June

poulet kiev, purée de pommes de terre, jus au vin rouge, vinaigre de xérès 55

chicken kiev, crumbed chicken breast filled with confit garlic butter, potato purée, red wine and sherry vinegar jus

Accompagnement for May

courge butternut rôtie, oseille, noix, comté (v, s&n) 18

roasted butternut pumpkin, sorrel, walnuts, comté



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