

LA BASTIDE

# NEW YEAR'S EVE MENU

Mediterranean blue crab, cauliflower, and favouille jelly with anise

Warm scallop tartare with truffle, scallop beard jus and Ventoux bacon

Butternut gnocchi, polypody-infused consommé

Mediterranean turbot with aged Baeri caviar, endive, pear, and bottarga

Juniper-roasted venison, sauce poivrade, and salsify with Melanosporum truffle

Goat's cheese tomme with black truffle, wild herb salad

Mandarin sorbet, farigoule jelly and goat's milk yoghurt

Jerusalem artichoke ice cream, smoked praline and creamy vanilla

Menu at €390

Attached to simple pleasures and sharing, our cuisine has the true savour of fishing, of picking,  
of traditional farming during which time going by models and shapes it.

During the order, please let us know about any dietary requirements.

Allergens list is available upon request.

All our meats are French origin.

Net prices, taxes and service included.

# FROM THE LAND TO THE PLATE

## Our meats and cured meats

Les Vaches du Luberon, Gordes 84220  
Joassan Frères, Revest du Bion 04150  
Le Colombier du Comtat, Sarriars 84260

## Our Mediterranean fishes and crustaceans

Les Truites de l'Isle-sur-la-Sorgue, l'Isle-sur-la-Sorgue 84800  
Coté Fish, Le Grau-du-roi 30240  
Château Castillonne, Saint-Guilhem le Desert 34150

## Our vegetables growers

Les Paniers de Didier, Cheval-Blanc 84460  
Un Coin de Jardin, Robion 84440  
Roland Tranchimand, Lacoste 84480  
Aux Saveurs des Truffes, Méthamis 84570  
Sandrine Faucou, Vachères 04110  
Patrick Agnel, Bonnieux 84480  
La Ferme Sainte-Cécile, Arles 13200  
Domaine Saint Vincent, Mallemort 13370  
Moulin Dauphin, Cucuron 84160  
Moulin Saint Joseph, Grans 13450

## Our cheeses suppliers

Le Mas Alègre, Goult 84220  
Lou Canesteou, Vaison-la-Romaine 84110  
La Ferme du Petit Luberon, Lauris 84360

## Our beans roasters

La Chocolaterie de l'Opéra, Châteaurenard 13160  
Café Lomi, Le Poët Laval 26160

We believe in our responsibility to the environment,  
which is why we offer filtered water in our restaurants to provide a quality experience while reducing our ecological foot print.  
6€ per person

