

FROM THE LAND TO THE PLATE

Our meats and cured meats

- LesVachesdu Luberon, Gordes 84220
- Joassan Frères, Revest du Bion 04150
- Le Colombier du Comtat, Sarrians 84260
- Gaec Lou Miss, Meyreuil 13590

Our Mediterranean fishes and crustaceans

- Les Truites de l'Isle-sur-la-Sorgue, l'Isle-sur-la-Sorgue 84800
- Côté Fish, Le Grau-du-Roi 30240
- Château Castillonne, Saint-Guilhem-le-Désert 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
- Cultivateurs de Sens, Ventabren 13122
- Virgile Bourgue, Bonnieux 84480
- La forêt Gastronomique, Forcalquier 04300
- Jerôme Galis, Uchaux 84100

Our cheeses suppliers

- LeMas Alègre, Goult 84220
- Lou Canesteou, Vaison-la-Romaine 84110

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.
€7 per person



LA BASTIDE

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.

Noël Berard and his teams

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.

MENU MARAÎCHERS

Local kohlrabi salad, white beans with coriander,
brousse du Rove fresh cheese, garlic almond coulis

Vegetables from our producers cooked in foil, warm virgin green zebra
tomato sauce, wild fennel oil

Aged Baeri caviar, “Doria” gnocchi with dill oil, eel beignets
For an additional €32

Crisp celery with black truffle from Méthamis,
plant-based blanquette sauce

Grilled stuffed baby gem lettuce with mint,
Roma tomato and watermelon herb-infused

Selection of cheeses from Provence

Cheval-Blanc apricots, tarragon sorbet, goat's yogurt espuma

Menu €175
Our sommelier’s selection €95
Alcohol free pairing €65

MENU LUBERON

Lightly confit trout from the Sorgue, green lentil salad with
gherkins, cold sabayon with sorrel

Roussillon snail with pastis, carrot and bottarga, tarragon

Aged Baeri caviar, “Doria” gnocchi with dill oil, eel beignets
For an additional €32

Grilled Mediterranean hake, bitter artichoke, clams,
verbena vinegar

Sarrians pigeon and aubergine ballotine, red pepper ketchup,
smoked savory jus

Selection of cheeses from Provence

Black olive ice cream from Nyons, chocolate in textures,
candied olives

Menu €195
Our sommelier’s selection €95
Alcohol free pairing €65