

Wednesday 28 August

DÎNER À 4 MAINS

LA BASTIDE

NOËL BÉRARD X MAXIME GILBERT

This one-night-only menu is a bespoke creation by chefs Maxime Gilbert and Noël Bérard, inspired by their time working together in Hong Kong. Each dish is a tribute to Provence and the Luberon, crafted to echo the spirit of their shared journey in Asia.

FOUR HANDS DINNER

Green bean salad from Cheval Blanc,
with oyster and shellfish brine, aged caviar and spirulina

Cuttlefish pâté

Flame-seared Mediterranean red mullet
with violin zucchini and delicate Ventoux ham jelly

Parmigiana-style aubergine
with Mediterranean langoustine and a garden herb-infused nage

Sarrians pigeon in a sugar crust
served with peach-studded einkorn wheat pasta and Bonnieux honey jus

Village figs chilled in Muscat de Beaumes-de-Venise with beer sorbet

“Largo 70%” chocolate soufflé tart with Provence pistachio ice cream

195€

*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.*

OUR SOMMELIER'S SELECTION

AOP Champagne Blanc de Blancs Grand Cru, Pur Avize, Franck Bonville 2018

IGP Alpilles, Dolia, Domaine Hauvette 2019

AOP Condrieu, Côte Chatillon, Patrick & Christophe Bonnefond 2022

AOP Luberon, Milonum, Château de Mille 2021

AOP Châteauneuf-du-Pape, La Nerthe 2010

IGP Alpilles, Extravagencia, Abbaye de Pierredon 2022

AOP Maury, Mas Amiel 1980

105€