

LA BASTIDE

INSPIRATIONS & RETOUR DE MARCHÉ

Available in three services, we invite you to discover the
latest desires of our Chef
evolving according to the different markets
bringing in the locality and the ephemerality of the season.

A vegetarian choice is available under request.

95€

Cheese supplement of 22€

Offer available only at lunch

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, Sarrians 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 vegetable 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 cheese suppliers

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

Our bean roasters

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