

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.

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, 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 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



MENU MARAÎCHERS

Salade of zucchini flower, raw and cooked vegetable salad with mint

2023 AOP Saint-Joseph, G & J Bott

Green beans from Cheval-Blanc, almond, apricot, melon and cucumber as a vol-au-vent

2024 AOP Châteauneuf du pape, Domaine Tour Saint Michel

Aged Baeri caviar, steamed kohlrabi and homemade smoked eel

2020 AOP Beaune, Clos Saint Désirée, Rodolphe Demougeot

(additional charge of 32€)

Celeriac crunchiness with black truffle, vegetal blanquette sauce

2023 AOP Rully, 1er cru Grésigny, Domaine Ninot

Fennel cooked in foil, Mediterranean vegetable soup, tomato and olive, in three variations

2022 AOP Auxey-Duresses, Très Vieilles Vignes, Alain Gras

Provençal cheeses

2023 AOP Vacqueyras, Domaine Trélus

Fig stuffed with peach, fig leaf wine emulsion and tagetes passion sorbet

NV AOP Champagne, Royal Réserve Rosé, Philipponnat

Menu 165€

Our sommelier's selection 85€

MENU LUBERON

Lightly confit trout from the Sorgue, lentil salad and socca, cold sabayon with sorrel

2023 AOP Touraine, Ancrage, Domaine les Quatre Piliers

Roussillon snail with pastis, carrot and bottarga, taragon

2022 Vin de France, Stella Ducit, I.Ferrando

Aged Baeri caviar, steamed kohlrabi and homemade -smoked eel

2020 AOP Beaune, Clos Saint Désirée, Rodolphe Demougeot

(additional charge of 32€)

Mediterranean langoustine, fennel and peach with basil

2022 AOP Savigny-lès-Beaune, Domaine de la Vougeraie

Grilled Sarrians pigeon, turnip with goat's milk and marjoram, farce a gratin

2015 AOP Gigondas, Confidentiel, Domaine Montirius

Provençal cheeses

2023 AOP Vacqueyras, Domaine Trélus

Nyons black olive ice-cream, chocolate in texture, candied olives

1980 AOP Maury, Mas Amiel

Menu 185€

Our sommelier's selection 95€