

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



LA BASTIDE

INSPIRATIONS & RETOUR DE MARCHÉ

Available in three courses, we invite you to discover
our chef's latest creations, inspired by local markets
and the fleeting flavours of the season.

A vegetarian option is available upon request.

Menu €95

Cheese supplement €22

Offer available at lunch only

*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.*