

24<sup>th</sup> April 2025

DINER À 4 MAINS

# LA BASTIDE

NOËL BÉRARD X VIVIEN SONZOGNI

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.

# FOUR HANDS DINNER

Luberon Veal Chop, truffle marinated artichokes, and tuna cream  
*Noël Berard*

Roasted snails with garlic butter, cancoillotte espuma, and fresh herbs.  
*Vivien Sonzogni*

Mediterranean monkfish, crunchy green asparagus, squid, and ink.  
*Noël Berard*

Yellow wine marinated pigeon, gnocchi made with gaudes, walnut and yellow wine  
sauce.  
*Vivien Sonzogni*

Tomme from Mas Alègre with black truffle, wild salad.  
*Noël Berard*

Fougerolles cherries, fermented milk mousse, and soft Kirsch biscuit.  
*Vivien Sonzogni*

Anise ice cream, textures of Vaucluse strawberries, and pearled fennel juice.  
*Thomas Chenal*

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

2021 AOP Bandol, L'Irréductible, La Bégude

2019 AOP Côtes-du-Rhône, Hypnotic, E. Gagnepain & D. Risoul

2021 AOP Rully, 1er cru La Pucelle, Domaine de Belleville

2020 AOP Gigondas, Aux lieux-dits, Domaine Santa Duc

2021 IGP Vaucluse, Le Ché, Domaine Leschancel

AOP Champagne, Brut réserve, Billecart-Salmon

# 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, Sarriens 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

