

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.

Noël Berard and his teams

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

Gaec Lou Miss, Meyreuil 13590

Our Mediterranean fishes and crustaceans

Les Truites de l'Isle-sur-la-Sorgue, l'Isle-sur-la-Sorgue 84800

Côté Fish, Le Grau-du-Roi 30240

Château Castillonne, Saint-Guilhem-le-Désert 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

Cultivateurs de Sens, Ventabren 13122

Virgile Bourgue, 84480 Bonnieux

La forêt Gastronomique, Forcalquier 04300

Jerôme Galis, Uchaux 84100

Our cheeses suppliers

Le Mas Alègre, Goult 84220

Lou Canesteou, Vaison-la-Romaine 84110

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 footprint.

€6 per person.



MENU MARAÎCHERS

Local kohlrabi salad, white beans with coriander,
brousse du Rove fresh cheese, garlic almond coulis

White asparagus poached in lemon goat's milk,
morels stuffed with spelt, Condrieu veil

Aged Baeri caviar, "doria" gnocchi with dill oil, eel beignets
For an additional €32

Crisp celery with black truffle from Méthamis,
plant-based blanquette sauce

Steamed artichoke soufflé, spring vegetables with sage, light, barigoule jus

Selection of cheeses from Provence

Lightly cooked strawberries from Bonnieux,
set almond cream with stevia, anise-scented cauliflower

Menu €175
Our sommelier's selection €85
Alcohol free pairing €65

MENU LUBERON

Mediterranean pink shrimp, shell reduction, goat's milk rice pudding,
confit leeks with lemon balm

Green asparagus from Vaucluse, pork jus,
smoked beetroot with garden herbs, flower emulsion

Aged Baeri caviar, "doria" gnocchi with dill oil, eel beignets
For an additional €32

Confit red mullet, seasoned with bay leaf vinegar,
baby Brussels sprouts stuffed with provençal daube

Grilled Sisteron lamb, green pea coulis,
seasoned white asparagus, marjoram-infused consommé

Selection of cheeses from Provence

Black olive ice cream from Nyons, chocolate in textures, candied olives

Menu €195
Our sommelier's selection €85
Alcohol free pairing €65