

24th April 2025

DINER À 4 MAINS

LA BASTIDE

NÔEL 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, 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

