

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

Gaëc 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



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 €25

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.*