

FROM THE LAND TO THE PLATE

Our meats and cured meats

LesVachesdu 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, Bonnieux 84480
La forêt Gastronomique, Forcalquier 04300
Jerôme Galis, Uchaux 84100

Our cheeses suppliers

LeMas 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 foot print.
€7 per person



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.

MENU MARAÎCHERS

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

Vegetables from our producers cooked in foil, warm virgin green zebra
tomato sauce, wild fennel oil

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

Grilled stuffed baby gem lettuce with mint,
Roma tomato and watermelon herb-infused

Selection of cheeses from Provence

Ember-roasted Bonnieux fig, sunflower seed biscuit
and marjoram yogurt sauce

Menu €175
Our sommelier’s selection €95
Alcohol free pairing €65

MENU LUBERON

From Bastide to Bastide.
*From New York, Chef Andrea Calstier joins us at Capelongue for
the first chapter of an exchange between two Michelin-starred kitchens,
both guided by the seasons and the finest ingredients.*

Montauk Red Shrimp, White Peach, Tomato & Marigold

Roussillon snail with pastis, carrott and bottarga, taragon

Aged Baeri caviar, “Doria” gnocchi with dill oil, eel beignets
For an additional €32

Grilled Mediterranean hake, bitter artichoke, clams,
verbena vinegar

Sarrians pigeon and aubergine ballotine, red pepper ketchup,
smoked savory jus

Selection of cheeses from Provence

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

Menu €195
Our sommelier’s selection €95
Alcohol free pairing €65