



Bastille Brasserie & Bar

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS • DCWRW 2025-40

## Hors d'Oeuvres

### *Pâté de Foie de Volaille +5*

Chicken Liver Mousse | Crostini | Grainy Mustard  
Cornichons | Pickled Onions

### *Beignets de Crevettes*

3pc Rock Shrimp Fritters | Guacamole  
Lime | Coriander

### *Soupe du Jour*

Chef's Housemade Market Soup  
Seasonal Garnishes

### *Salade Verte* GF|VG

Lettuce | Tomatoes | Cucumber | Radish  
Pickled Shallots | Vinaigrette Maison

## Plats Principaux

### *Moules Frites à la Normande* GF

Steamed Mussels | Normandy Cidre | Garlic-Shallots | Crème Fraiche | Parsley | Pommes Frites

### *Saumon aux Lentilles* GF

King Salmon Filet | Green Lentils | Brussel Sprouts | Carrots | Sauce Moutarde

### *Risotto aux Champignons et Truffes* GF|VG

Organic Arborio Rice | Roasted Wild Mushroom | Périgord Truffle Cream | Parmesan

### *Burger au Fromage* GFA

6 oz. Smith Meadows Farm VA Angus \*Beef | Camembert | Bacon | Arugula | Tomato Confit  
Caramelized Onion | Frites | Salade

## Desserts

### *Profiteroles Géante au Chocolat et Caramel*

Large Choux | Vanilla Ice Cream | Caramel Salé  
Valrhona Dark Chocolate Fudge | Chocolate Shavings

### *Crème Brûlée à la Vanille* GFA

Madagascar Vanilla Bean Custard | Caramelized Sugar  
Valrhona Dark Chocolate Chip Shortbread

### *Sorbet Maison* GFA

3 Scoops, Chef's Sorbets, Cookie



## Aix Restaurant Week

### \$40 ~ 3 Courses

Taxes & Gratuities Not Included - Dine In Only

No Sharing - No Discounts

Select 1 Hors d'Oeuvres - 1 Plats Principaux & 1 Dessert

Items marked with + are available with the Prix Fixe  
at an additional price

## Perfect Pairings

Allow US to Pair each Dish

Our Suggested Premium Wine

### 35 per person

Includes 2 full glasses of wine + 1 glass of dessert wine

First Bread Basket Complimentary

Additional Baskets \$3 each

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge. Menu is valid Tuesday - Saturday  
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) is Vegetarian or can be made Vegan.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

If you have a serious allergy, we recommend that you call the restaurant before dining with us. Please notify us of any allergies prior to ordering.

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Please note there is a \$6 per person charge for outside desserts. Menu Valid 01|27|2025 - 02|01|2025



Bastille Brasserie & Bar

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## Hors d'Oeuvres

### *Escargots à la Bourguignone*

Snails | Garlic Herb Butter | Bread Crumbs

### *Salade César Rustique* GFA

Curly Endive | Radicchio | Grana Padano  
Rustique Croutons | 60° Egg | Anchovies  
Preserved Lemon Vinaigrette

### *Saumon Fumé d'Écosse* GFA

Scottish Smoked Salmon | Arugula | Capers  
Crème Fraiche | Chives | Egg | Baguette

### *Soupe à l'Oignon Gratinée*

Caramelized Onion | Baguette Crostini  
Roasted Onion Broth | Gruyère

## Plats Principaux

### *Noix de Saint Jacques* GF

Seared Sea \*Scallops | Organic Carnaroli Rice | Wild Mushrooms | Périgord Truffle Emulsion  
Parmesan

### *Magret de Canard au Poivre* GF

Peppercorn Crusted Moullard \*Duck Breast | Green Peppercorn Sauce | Wild Rice  
Wild Mushrooms | Baby Onions | Carrots | Brussel Sprouts

### *Bistro Steak Frites* GF

7 oz. Angus \*Hanger Steak | Bastille Steak Sauce | Pommes Frites | Salade

### *Filet Medallions - Steak Frites* GF

8 oz Beef Filet Medallions | Bastille Steak Sauce | Pommes Frites | Salade *+5 Supplemental*

## Desserts

### *Assiette de Fromages* GFA

Trio of Chef's Selected Seasonal Cheeses  
Fruit Walnut Bread | Honey Comb

### *Moelleux au Chocolat Noir*

Warm Valrhona Manjari Chocolate Cake  
Vanilla Bean Crème Chantilly | Morello Cherries  
Cocoa Nibs | Wild Cherry Ice Cream

### *Dame Blanche* GFA

Madagascar Vanilla Bean Ice Cream  
Valrhona Chocolate Fudge | Langue de Chats Biscuit  
Chocolate Pearls | Crème Chantilly | Cherry

## DC Restaurant Week

### \$55 ~ 3 Courses

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