

Les Entrées

Pâté de Foie de Volaille GFA

Chicken Liver | Crostini | Cornichons
Grainy Mustard | Pickled Shallots
Cabernet Franc - Saumur

Beignets de Crevettes 3pc

Rock Shrimp Fritters | Green Harissa Aioli
Crémant d'Alsace Blanc - Brut - Alsace

Salade Verte GF | VG

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison
Grüner Veltliner - Austria

Soupe du Jour GF | GFA

Chef's Chilled Market Soup
Chef's Selected Vintage

Plats Principal

Moules Marseillaises et Pommes Frites GF

Steamed Mussels | Garlic-Shallots | White Wine | Saffron Butter | EVO
Tomato | Fennel | Basil | Pommes Frites
Côte de Provence Rosé - Provence

Poulet à la Basquaise GF

Slow Cooked Chicken Leg | Herbed Basmati | Haricots Verts | Sauce Basquaise
Cabernet Franc - Saumur

Hanger - Steak Frites GF +10

Hanger *Steak | Bastille's Steak Sauce | Pommes Frites & Arugula
Red Blend - Bordeaux

Risotto au Maïs GF | VGA

Organic Carnaroli Rice | Grilled Local Corn | Basil | Fresh Tomato Citrus Emulsion
Pinot Gris Reserve - Alsace

La Douceur

Dame Blanche GFA

Madagascar Vanilla Ice Cream | Gaufrette
Chocolate Fudge | Pearls | Chantilly | Cherry
Maury Rancio - Roussillon

Profiterole au Chocolat et Caramel +3

Large Choux | Madagascar Vanilla Ice Cream
Chocolate Fudge | Pearls | Caramel Salé
Mas Amiel - Maury 20 Year NV, Roussillon

Crème Brûlée à la Vanille GFA

Madagascar Vanilla Bean Custard
Caramelized Sugar | Double Chocolate Sablé
"Les Grains des Copain" - Jurançon

Sorbets Maison GFA 3 Scoops

Chef's Seasonal Sorbets | Langue de Chat
Pineau des Charentes Blanc - Cognac

Summer Restaurant Weeks Prix Fixe ~ 40 3-Courses

Vive la Value!

Restaurant Week Menu is available for Dinner only
Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Choose: 1 Entrée - 1 Plats Principal - 1 La Douceur
Items marked + are available on the Prix Fixe with an additional price

Perfect Pairings

Select Your Prix Fixe Menu and Allow US to Pair each dish
Our Suggested Premium Wine
35 per person
Includes 2 glasses of wine + 1 cordial glass of dessert wine

First Bread Basket Complimentary - Additional Baskets 3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.
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. Please let your server know upon ordering.
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.

*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.



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

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