



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

## Les Menus du Dîner à Prix Fixe | 49 *Bistro* ou 59 *Brasserie*

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Items marked with + are available on the Prix Fixe at an additional price

Select 1 Premier | 1 Deuxième | 1 Troisième

### ~*Bistro Premier*~

#### *Soupe du Jour*

Sommelier's Selection

#### *Salade Verte* GF|VG

Grüner Veltliner | Rossberg Reserve

#### *Parfait de Foie de Volaille*

Pinot Gris Reserve | Alsace

#### *Beignets de Crevettes* 3 PC

Crémant d'Alsace Blanc Brut

#### *Saumon Fumé et Condiments* GFA

Chablis | Burgundy

### ~*Bistro Deuxième*~

#### *Moules a la Crème Citronnée* GF

Muscadet Sèvre-et-Maine

#### *Burger au Camembert*

Château Vartely Individuo

#### *Risotto aux Petits Pois*

Pinot Gris Reserve | Alsace

#### *Steak Frites* GF

Bordeaux Supérieur

### ~*Bistro Troisième*~

#### *Crème Brûlée à la Vanille* GFA

"Les Grains des Copain" Jurançon

#### *Profiteroles Géante au Chocolat et Caramel*

Churchill's 20 Year Tawny Port

#### *Pot de Crème au Chocolat* GFA

"Hors d'Age - Le Colloque" Banyuls

#### *Glaces et Sorbet Maison* GFA

Pineau des Charentes Blanc

### ~*Brasserie Premier*~

#### *Soupe à l'Oignon Gratinée* VG|GFA

Madeira Seco Especial 5 yr | Portugal

#### *Escargots à la Bourguignone*

Haut Côtes de Nuits Chardonnay | Burgundy

#### *Terrine de Foie Gras*

Monbazillac | Bordeaux 2017

#### *Salade César aux Asperges* GFA

Grüner Veltliner | Rossberg Reserve

#### *Salade de Betteraves au Chevre Chaud*

"Les Montachins" | Sancerre

### ~*Brasserie Deuxième*~

#### *Bar de l'Atlantique en Bouillabaisse*

AOC Provence Rosé

#### *Noix de Saint Jacques* GF

Saint Gervais | Côtes du Rhône Villages

#### *Magret de Canard au Poivre* GF

Haut Côtes de Nuits Pinot Noir | Burgundy

#### *Carre d'Agneau Printanier* +5

Châteauneuf-du-Pape

#### *Tournedos Béarnaise* GF +7

Graves | Bordeaux

### ~*Brasserie Troisième*~

#### *Fromage Composé* GFA

Ratafia de Champenois

#### *Moelleux aux Chocolat*

Crusted Ruby Port

#### *Île Flottante Tropical* GF

Pineau des Charentes Blanc

#### *Cheesecake aux Cerises*

Pineau des Charentes Rouge

## ~*Perfect Pairings*~

Select Your Prix Fixe Menu and Allow US to Pair each dish

Our Suggested Premium Wine

37 per person

Includes 2 regular glasses of wine + 1 cordial glass of dessert wine

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 with us.

\*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. 04|04|2024