



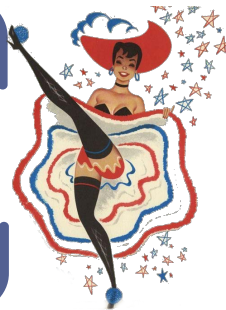
# Les Menus à Prix Fixe

## 49 - Bistro ou 59 - Brasserie

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Some Items are subject to an upcharge

Select 1 Premier | 1 Deuxième | 1 Troisième

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS



### .....BISTRO PREMIER.....

**SOUPE DU JOUR** GFA  
DAILY MARKET SOUP

**CAESAR aux ASPERGES** GFA  
ROMAINE | GRILLED ASPARAGUS | PARMESAN  
CROÛTONS | LEMON-ANCHOVY DRESSING

**PÂTÉ de FOIE de VOLAILLE**  
CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD  
CORNICHONS | ONIONS

**BEIGNETS de CREVETTES** 3 PC  
SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE  
LIME | CORIANDER

**SALADE VERTE** GF|VG  
MIXED LETTUCES | TOMATOES | CUCUMBER | RADISH  
PICKLED SHALLOTS | VINAIGRETTE MAISON

### .....BISTRO DEUXIÈME.....

**MOULES MARINIÈRE ~ FRITES** GF  
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY  
HOUSEMADE POMMES FRITES

**SAUMON ROYAL du PACIFIQUE** GF  
SEARED PACIFIC KING \*SALMON FILET  
SHELLFISH BUTTER NAGE | SPRING PEA PURÉE  
OYSTER MUSHROOMS | CIPOLINE | CARROTS

**TRUITE AMANDINE** GF  
PAN ROASTED RAINBOW TROUT | GRILLED ASPARAGUS  
BROWNEED BUTTER LEMON SAUCE | ALMONDS  
POMMES PERSILLADES

**STEAK ~ FRITES** GF  
CHAR-GRILLED VA ANGUS \*HANGER STEAK - 7 oz  
BASTILLE STEAK SAUCE | HOUSEMADE POMMES FRITES  
PETITE SALADE

**RISOTTO aux ASPERGES** GF|VG  
ORGANIC ARBORIO RICE | ASPARAGUS  
LEMON CREAM EMULSION | PARMESAN

### .....BISTRO TROISIÈME.....

**CRÈME BRÛLÉE à la VANILLE** GFA  
MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR  
CITRUS OLIVE OIL MADELEINE

**PROFITEROLES au CHOCOLAT**  
3 CHOUX BUNS | VANILLA BEAN ICE CREAM  
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

**POT de CRÈME au CHOCOLAT** GFA  
BAKED VALRHONA DARK CHOCOLATE CUSTARD  
CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

**GLACES et SORBET MAISON** GFA  
3 SCOOPS OF HOUSEMADE ICE CREAM & SORBETS  
LANGUES de CHATS BISCUIT

### .....BRASSERIE PREMIER.....

**SOUPE à L'OIGNON GRATINÉE** VG|GFA  
CAMELIZED ONION | ROASTED ONION SHERRY BROTH  
CROSTINI | GRUYÈRE

**ESCARGOTS PERSILLADES** GFA  
SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY  
TOASTED BAGUETTE | SPRING ONION COULIS

**FOIE GRAS TORCHON +7**  
HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES

**TERRINE de SAINT-JACQUES** GF  
SCALLOP & SMOKED SALMON | AVOCADO | PICKLED MANGO  
MICRO GREENS

**SALADE de BETTERAVES et FRAISES** GF  
BEETS | STRAWBERRIES | RICOTTA | ARUGULA  
BALSAMIC VINAIGRETTE

### .....BRASSERIE DEUXIÈME.....

**BOUILLABAISSE de HOMARD** GF  
SAFFRON PERNOD SHRIMP BROTH | LOBSTER | PRAWNS  
MUSSELS | MARKET FISH | FENNEL | CARROTS | POTATOES  
TARRAGON | ROUILLE AIOLI TOAST

**NOIX de SAINT JACQUES ATLANTIQUE** GF  
SEARED ATLANTIC SEA \*SCALLOPS | ASPARAGUS RISOTTO  
LEMON CREAM EMULSION | PARMESAN

**MAGRET de CANARD à L'ORANGE** GF  
SEARED HUDSON VALLEY MOULLARD DUCK \*BREAST  
SWEET & SOUR GRAND MARNIER SAUCE  
WILD RICE | ROASTED FENNEL | GRILLED ORANGE

**CARRE d'AGNEAU PERSILLADE** GFA +9  
ROASTED RACK OF LAMB | PARSLEY CRUST  
SAUCE BORDELAISE | POTATO GRATIN | CARROTS  
CIPOLINE | GRILLED ASPARAGUS

**WAGYU FAUX FILET** GF +5  
WAGYU \*TOP SIRLOIN - 7 oz | GREEN PEPPERCORN SAUCE  
POTATO GRATIN | CARROTS | CIPOLINE | ASPARAGUS

### .....BRASSERIE TROISIÈME.....

**FROMAGE COMPOSÉ** GFA  
NEW MOON GOAT BRIE - SOFT | CREAMY | BLOOMY RIND NY  
PICKLED CHERRIES | FRUIT WALNUT BREAD | HONEY

**MOELLEUX aux CHOCOLAT et CERISES**  
WARM VALRHONA TAÏNORI CHOCOLATE CAKE  
MONTMORENCY CHERRIES | PISTACHIO PRALINÉ | COCOA NIBS  
CŒUR de GUANAJA CHOCOLATE ICE CREAM

**SAGOU à la MANGUE** GF  
COCONUT TAPIOCA | MANGO | COCONUT FRANGIPANE FRESH  
CORRIANDER | COCONUT SORBET | MANGO SHERBET

**PAVLOVA aux FRAISE et au BASILIC** GF  
MERINGUE | STRAWBERRY INSPIRATION CRÈMEUX  
BASIL SEEDS | ROASTED STRAWBERRIES  
SWEET CREAM SHERBET

### .....Perfect Pairings.....

Select Your Prix Fixe Menu and Allow US to Pair each dish with a  
Specially Selected Premium Glasses of Wine

35 per person

Includes 2 - 6 ounce glasses of wine + 1 - 3 ounce glass of dessert wine



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Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.  
Items marked GF or GFA are items that are fully Gluten Free or can be modified to be Gluten Free.  
Please let your server know upon ordering if you have any allergies.  
\*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.  
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 note there is a \$6 per person charge for outside dessert. 05|18|2023

