



DC Restaurant Week Prix Fixe Menus

\$40 or \$55

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

First Bread Basket with Salted Butter is Complimentary ~ Additional Baskets \$2 ea

Please Select - 1 Premier | 1 Deuxième | 1 Troisième

Bastille Brasserie & Bar • 606 N. Fayette St • Alexandria • (703) 519-3776 • www.bastillerestaurant.com



.....\$40 Premier.....

Soupe du Jour GF | GFA
Market Soup
Sommelier's Selection

Salade Verte GF | VG
Lettuce | Tomatoes | Cucumber | Radish | Pickled Shallots
Vinaigrette Maison
Grüner Veltliner - Rossberg Reserve

Parfait de Foie de Volaille
Chicken Liver Mousse | Crostini | Mustard | Pickled Shallots | Cornichon
Pinot Gris Reserve - Alsace

Beignets de Crevettes 3 PC
Rock Shrimp Fritter | Guacamole | Lime | Coriander
Crémant d'Alsace Blanc Brut

Saumon Fumé et Condiments GFA
Scottish Smoked Salmon | Egg | Pickled Shallots | Cucumber | Arugula
Crème Fraiche | Baguette
Chablis - Burgundy

.....\$40 Deuxième.....

Moules au Saffron et Chorizo et Pommes Frites GF
Mussels | Spanish Chorizo | Saffron & White Wine | Frites
Clairat Rosé - Bordeaux

Saumon Sauvage de l'Alaska GF +5
Wild Alaskan *Salmon | Seasonal Corn & Tomato Risotto
Pinot Noir - Bourgogne

Burger au Camembert
Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula
Tomato Confit | Caramelized Onion | Frites | Salade
Malbec - Cahors

Bistro Steak Frites GF +9
Grilled Angus *Hanger Steak | Bastille Steak Sauce | Frites | Salade
Bordeaux Supérieur

Risotto au Maïs et Tomates du Marche GF
Organic Carnaroli Rice | Local Corn | Basil | Roasted Tomatoes
Fresh Tomato-Espelette Jus
Pinot Gris Reserve - Alsace

.....\$40 Troisième.....

Crème Brûlée à la Vanille GFA
Madagascar Vanilla Bean Custard | Caramelized Sugar
Valrhona Dark Chocolate Chip Shortbread
"Les Grains des Copain" Jurançon

Profiteroles Géante au Chocolat et Caramel
Large Choux | Vanilla Ice Cream | Caramel Salé
Valrhona Dark Chocolate Fudge | Pearls
Madeira "Malvasia 10 Year" NV

Pot de Crème au Chocolat GFA
Valrhona Dark Chocolate Custard | Raspberries
Meringue | Crème Chantilly | Cookie
"Hors d'Age - Le Colloque" Banyuls

Glaces et Sorbets Maison GFA
Chef's Ice Creams & Sorbets | Cookie | Meringue | 3 Scoops
Pineau des Charentes Blanc

.....\$55 Premier.....

Soupe à l'Oignon Gratinée VG | GFA
Caramelized Onion | Crostini | Gruyère | Roasted Onion Broth
Madeira Seco Especial 5 yr - Portugal

Escargots à la Bourguignone
Snails | Garlic Herb Butter | Bread Crumbs
Haut Côtes de Nuits Blanc - Burgundy

Terrine de Foie Gras +9
Housemade Duck Liver Terrine | Chutney | Pain d'Épices
Monbazillac - Bordeaux 2017

Salade Niçoise GF
Lettuce | Green Beans | Anchovies | Peppers | Tomatoes
Potatoes | Egg | Lemon Anchovy Dressing
Grüner Veltliner Reserve - Austria

Tomates Vertes en Fritures
Fried Green Tomatoes | Whipped Feta | Basil
Heirloom Tomatoes | Balsamic | EVO
Anjou "Les Grès Blanc" - Loire

.....\$55 Deuxième.....

Flétan de l'Atlantique au Crabe +5
Halibut | Crab | Seasonal Corn & Tomato Risotto
"Les Montachins" Sancerre - Loire

Paella aux Saint Jacques GF
Scallops | Mussels | Saffron Rice | Chorizo | Fennel | Pepper
Coteaux en Varois Rosé - Provence

Magret de Canard au Pêches GF
Duck Breast | Peaches | Sherry Honey Gastrique
Potatoes | Green Beans
Morgon Réserve - Beaujolais

Entrecote Béarnaise GF +9
Ribeye | Duck Fat Béarnaise | Potatoes | Green Beans | Onions | Carrots
Graves - Bordeaux

.....\$55 Troisième.....

Assiette de Fromages GFA
Roquefort | Boucheron | Camembert | Beaufort
Fruit Walnut Bread
Macvin du Jura Rouge

Moelleux aux Chocolat
Valrhona Manjari Chocolate Cake | Raspberries
Wild Raspberry & Rose Gelée | Wild Raspberry Ice Cream
Crusted Ruby Port

Cheesecake au Yuzu
Cheesecake | Graham | Crème Chantilly
Mango Espelette Conserva | Mango Ice Cream
Pineau des Charentes Blanc

Napoléon des Baies d'Été
Puff Pastry | Summer Berries | Crème Anglaise
Opalys Crème Chantilly | Strawberry Ice Cream
"Les Grains des Copain" Jurançon

Glaces et Sorbets Maison GFA
Chef's Ice Creams & Sorbets | Cookie | Meringue | 3 Scoops
Pineau des Charentes Blanc

.....Perfect Pairings.....

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

37 per person

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

Chef Michelle proudly uses Valrhona Chocolate and King Arthur flour in her creations.

Requests for substitutions on a dish will be subject to an up-charge of \$7 per plate substitution | This menu is valid Tuesday-Saturday during Summer Restaurant Weeks

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 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.

Please note there is a \$6 per person charge for outside desserts. 08|13|2024 - 08|17|2024