

# Joyeuses Pâques

Sunday Easter Brunch | April 9th 2023

11:00 AM - 4:00PM | \$49 Prix Fixe Menu ++

Last Seating at 3:30PM

Per Person Pricing | Taxes, Alcohol & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | No To-Go  
Select 1 Hors d'Oeuvres or 1 Salade or Soup | 1 Entrée | 1 Dessert

## Desserts

### FROMAGES

Trio of Artisanal Cheeses  
Ask your server for the selections

### GÂTEAU CITRON FRAMBOISE

Lemon Raspberry  
Mousse Cake  
Raspberry Sorbet

### CRÈME BRÛLÉE GF

Vanilla Bean Custard  
Caramelized Sugar

### TIRAMISU

Coffee Sponge Cake  
Cream Cheese Mousse  
Cocoa Powder

### POT de CRÈME au CHOCOLAT GFA

Valrhona Dark Chocolate  
Crème Chantilly  
Langues de Chat

### CRÈME GLACÉE et SORBET GFA

Trio of House-made  
Ice Creams & Sorbets  
Langues de Chat  
Ask your server for the  
Chef's selections



Follow Us! @bastilleva



Find Us Online @

[www.bastillerestaurant.com](http://www.bastillerestaurant.com)  
for current hours, events  
menus and more...

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. Please notify us of any allergies.

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.

Menu Valid 04 | 09 | 2023

## Hors d'Oeuvres | Les Soupes | Salade

### PÂTÉ de FOIE de VOLAILLE

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD  
CORNICHONS | ONIONS

### BEIGNETS de CREVETTES 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

### CONFIT WINGS GF

CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE  
HORSERADISH CREAM

### SALADE de BETTERAVES et FRAISES GF

BEETS | STRAWBERRIES | RICOTTA | ARUGULA | BALSAMIC VINAIGRETTE

### CAESAR aux ASPERGES GFA

ROMAINE | GRILLED ASPARAGUS | PARMESAN | RUSTIC CROÛTONS  
LEMON-ANCHOVY VINAIGRETTE

### SALADE VERTE GF|VG

MIXED LETTUCE | TOMATOES | CUCUMBER | SHAVED RADISH  
PICKLED SHALLOTS | VINAIGRETTE MAISON

### SOUPE du JOUR VG|GFA

DAILY MARKET SOUP

### SOUPE à L'OIGNON GRATINÉE VG|GFA

CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

## Les Spécialités du Brunch et Les Plats

### OEUFS BENEDICT NORVÉGIENNE

TWO POACHED \*EGGS | HOUSE BAKED CROISSANT | SMOKED SALMON  
HOLLANDAISE | PETITE SALADE | DUCK FAT HOME FRIES

### SHRIMP & GRITS à La BASQUAISE GF

SEARED JUMBO SHRIMP | STONE GROUND WHITE GRITS  
ARUGULA | SAUCE BASQUAISE - contains pork

### MOULES MARINIÈRE - FRITES GF

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY  
POMMES FRITES

### RISOTTO aux ASPERGES GF|VG

ORGANIC ARBORIO RICE | ASPARAGUS | LEMON CREAM EMULSION

### CROISSANT NORVÉGIENNE

HOUSE BAKED MULTIGRAIN CROISSANT | SMOKED SALMON | BOURSIN  
CRISPY CAPERS | PICKLED SHALLOTS | PETITE SALADE

### CROQUE MONSIEUR ou MADAME

BAKED JAMBON de PARIS HAM & GRUYÈRE | BECHAMEL  
ORGANIC MULTIGRAIN BREAD | GRUYÈRE  
POMMES FRITES | PETITE SALADE

Croque Madame is topped with one Sunny Side Up \*Egg

### MERGUEZ et OEUFS GF

GRILLED MOROCCAN MERGUEZ SAUSAGE | TWO SUNNY SIDE UP \*EGGS  
DUCK FAT HOME FRIES | PETITE SALADE

### POULET aux FINES HERBES GF

ROASTED AMISH CHICKEN BREAST | POMMES PERSILLADES  
CARROTS | CIPOLLINI | ASPARAGUS | SAUCE FINES HERBES

### BURGER au FROMAGE

SMITH MEADOWS FARM VA ANGUS \*BEEF - 6 oz  
TOASTED BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA  
TOMATO CONFIT | CARAMELIZED ONIONPOMMES FRITES | PETITE SALADE

### STEAK ~ FRITES GF

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

## Mimosas | Marys & More

### BASTILLE MIMOSAS 34

Emile Vergeois Fruit Juices  
& Bottle of French  
Sparkling + Glasses for  
Everyone Makes A Party of  
Your Own Making!!  
OR

Try One of Our Other  
Brunch Creations!

### SPICY MARY 11

Tomato | Cayenne Piment  
Espelette | Lime

### DIRTY MARY 11

Tomato | Horseradish  
Olive Juice  
Black Pepper

### MIMOSA CLASSIQUE 11

Fresh Squeezed Oranges  
French Sparkling

### FRENCH BELLINI 14

Emile Vergeois  
White Peach Nectar  
Grey Goose Vodka  
G. Touton Brut de Pêche NV

### DEJA-BREW 14

Illy Cold Brew Coffee  
Cocchi Americano | Vodka  
Crème Chantilly

### KIR ROYAL 14

Langlois Crème de Cassis  
French Champagne



Proudly Serving Since 2006

Enjoy a Cup of Illy

### BREWED COFFEE

Regular or Decaf 3<sup>95</sup>

### SINGLE ESPRESSO

Regular or Decaf 5  
Cappuccino | Latte 6

### COLD BREW 5<sup>50</sup>

## DAMMANN FRÈRES

Paris 1692

### Individual Pot 5

#### -Black Tea-

English Breakfast  
Earl Grey  
Fruit Rouge

#### -Herbal-

Chamomile  
African Amber

#### -Green-

Gunpowder  
Green Mint