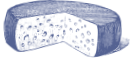


# Charcuteries et Fromages



## Artisanal Selections

3pc - 15

Ask your server for our selections

## Desserts

### PROFITEROLES au CHOCOLAT 12

3 CHOUX BUNS

ANILLA BEAN ICE CREAM  
VALRHONA DARK CHOCOLATE  
CARAMEL FUDGE SAUCE

### CRÈME BRÛLÉE

EXPRESSO et MADELEINE  
au CHOCOLAT GFA 12  
BAKED ESPRESSO CUSTARD  
CARAMELIZED SUGAR  
CHOCOLATE MADELEINE

### POT de CRÈME au CHOCOLAT GFA 12

BAKED VALRHONA DARK  
CHOCOALTE CUSTARD  
FRUIT COMPOTE  
CRÈME CHANTILLY  
LANGUES de CHATS BISCUIT

### GLACES et SORBET MAISON GFA 10

SEASONAL HOUSEMADE  
ICE CREAMS & SORBETS  
LANGUES de CHATS BISCUIT  
3 SCOOPS

## Add Ons

Salmon +13

Grilled Chicken +13

Hanger Steak +18

Pommes Frites 7  
Served with Aioli

## DINNER HOURS

TUESDAY - SATURDAY  
4:30PM - 9:00PM

## HAPPY HOUR

TUESDAY - SATURDAY  
4PM - 6PM  
WEDNESDAY  
4PM - CLOSE  
SUNDAY  
11:30AM - 2:30PM  
BAR & CAFÉ ONLY

# Menu du Midi



ou  
Prix Fixe  
39 ~ 3 Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Select 1 Hors d'Oeuvres or Salade or Soup | 1 Plat | 1 Dessert

Items marked with + are available with the Prix Fixe at an additional price

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

## PANIER DE PAIN

COMPLIMENTARY 1ST BASKET OF HOUSE BAKED BREAD

Additional Baskets \$2 ea

## Hors d'Oeuvres

### PÂTÉ de FOIE de VOLAILLE 15

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD  
CORNICHONS | PICKLED SHALLOTS

### BEIGNETS de CREVETTES 12 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

### CONFIT WINGS GF 14

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

## Les Soupes | Salade

### SALADE CÉSAR GFA 15

ROMAINE | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS  
LEMON-ANCHOVY DRESSING 15

### SALADE VERTE GF|VG 12

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

### SOUPE du JOUR VG|GFA 12

MARKET SOUP

## Les Plats Principaux

### SAUMON ROYAL du PACIFIQUE GF 27

SEARED PACIFIC KING \*SALMON FILET | GARNITURE DU JOUR

### MOULES MARINIÈRE - FRITES GF 24

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

### GALETTE aux CHAMPIGNONS 16

HOUSEMADE GRILLED PIZZA DOUGH | ROASTED MUSHROOMS  
WHIPPED GOAT CHEESE | ARUGULA | OLIVE OIL

### RISOTTO D'AUTOMNE GF|VGA 24

ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH  
CRÈME FRAICHE-LEMON EMULSION | SAGE | PARMESAN

### PAILLARD de POULET BASQUAISE GF 26

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE  
POTATO "PERSILADES" | SEASONAL VEGETABLES

### CROISSANT NORVÉGIENNE 21

FRESH BAKED MULTIGRAIN CROISSANT | SMOKED SALMON | BOURSIN  
HARD BOILED EGGS | CRISPY CAPERS | PICKLED SHALLOTS  
PETITE SALADE

### CROQUE MONSIEUR 20

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD | GRUYÈRE  
POMMES FRITES | PETITE SALADE

### BURGER au FROMAGE 25

SMITH MEADOWS FARM VA ANGUS \*BEEF - 6 oz  
OLIVE OIL BRIOCHE BUN | CAMEMBERT | BACON | ARUGULA  
TOMATO CONFIT | CARAMELIZED ONION | POMMES FRITES

### STEAK ~ FRITES GF 33 +9

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



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

**DAMMANN  
FRÈRES**

Paris 1692

**Individual Pot 5**

~Black Tea~  
English Breakfast  
Earl Grey  
Fruit Rouge

~Herbal~  
Chamomile  
African Amber

~Green~  
Gunpowder  
Green Mint

**Ice Tea 3<sup>50</sup>**

Unsweetened | Free Refills

Chef - Owners

Christophe &

Michelle Poteaux

Asst. General Manager

Juan Ramirez



## LUNCH HOURS

WEDNESDAY - FRIDAY

11:30AM - 2:00PM

Last Seating is 1:30pm

## SUNDAY BRUNCH

11:00AM - 3:00PM

Last Seating is 2:30pm



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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 09|28|2023