



# Aix Restaurant Week Prix Fixe Menus

## \$40 or \$50

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](http://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 Fraîche | 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  
Châteauneuf-du-Pape - Rhône Sud

**Bistro Steak Frites** GF +9  
Grilled Angus \*Hanger Steak | Bastille Steak Sauce | Frites | Salade  
Graves - Bordeaux

**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

### .....\$50 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

### .....\$50 Deuxième.....

**Flétan de l'Atlantique au Crabe** +5  
Halibut | Crab | Seasonal Corn & Tomato Risotto  
"Cuvée Vieilles Vignes" 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

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

### .....\$50 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|16|2024 - 08|24|2024