

CAFÉ BASTILLE

Soupes et Salades

FRENCH ONION SOUP

7.95

MESCLUN SALADE

with herbs, shallot and champagne vinaigrette

7.95

SALADE NICOISE

ahi tuna, green beans, fingerling potatoes, and hardboiled eggs

14

FRISÉE AUX LARDONS

pancetta, poached egg, and warm shallot dressing

12

SALADE LANDAISE

duck prosciutto, smoked and confit

13.5

CAESAR SALAD

12.5

Plats À Partager

SMOKED SALMON TARTINETTE

13

FOIE GRAS TERRINE

17

STEAK TARTARE

13

CHARCUTERIE SAMPLER

prosciutto, coppa, sopressata, and ham

17

PATÉ SAMPLER

duck rillettes, country pate, and chicken liver pate all 16 each 8

LA ROSETTE DE LYON

dry salami

9

CHEESE PLATE

fig marmalade and candied walnut

16

FRENCH FRIES

with harissa aioli

5.5

OLIVES SELECTION

5.5

Spécialités Françaises

POULET AU CIDRE

chicken braised in cidre and calvados, pearl onions, bacon, and mushrooms

19.5

STEAK TARTARE

with pommes frites

(poelee)

16.5

BOUDIN NOIR

mashed potatoes, blood sausage, and caramelized apples and onions

15.5

ANDOUILLETTE

herbed tripe sausage, caramelized onions, pommes frites, mustard sauce

15.5

BOEUF BOURGUIGNON

beef stew marinated in red wine, pearl onions, carrots, bacon, and mushrooms

19

CASSOULET

duck confit, toulouse and garlic sausage, and white beans

19

HACHIS PARMENTIER

braised beef casserole with mashed potatoes and cheese gratin

15

LAPIN A LA MOUTARDE

rabbit in mustard grain sauce

19

Moules

with all you can eat french fries

MARINIÈRE

white wine, shallots, parsley

16.5

NORMANDE

cream, bacon, mushroom

16.5

Entrees

BAVETTE A L' ECHALOTTE

angus flat iron steak with caramelized shallots

21.5

ROASTED SALMON

olive tapenade and ratatouille

20

LAMB DAUBE

bacon, onion, red wine reduction

21

DUCK LEG CONFIT

with a baby spinach salad

20.5

COQUILLES ST. JACQUES

pan seared scallops in a leek velouté and citrus nage

21

POTATO GNOCCHI

with mushroom, cream and truffle sauce

19

Hors D'Oeuvres

OEUF DUR MAYONNAISE

hard boiled farm eggs

5.5

AVOCAT CREVETTES

avocado and shrimp cocktail

11.5

CELERY ROOT REMOULADE

grated celery root with lemon, horseradish, and cream dressing

8.5

POIREAUX VINAIGRETTE

chilled steamed leek with vinaigrette dressing

8.5

BEEF AND GOAT CHEESE NAPOLEON

10

SALMON TARTARE

shallots, lemon, and chives, served with toast

12.5

ESCARGOTS DE BOURGOGNE

in garlic and parsley butter

10.5

OS A MOELLE

roasted bone marrow gratiné

11.5

GOAT CHEESE TARTE

tomato confit, red onion, and pancetta

10.5

À Côté

HARICOTS VERTS

green beans with garlic and parsley butter

5.5

MASHED POTATOES

5.5

RATATOUILLE

5.5

FRENCH FRIES

5.5

CORKAGE FEE IS 15

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

WE ARE NOT RESPONSIBLE FOR ANY LOST OR STOLEN ITEMS