



Bastille Brasserie & Bar

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS • DCWRW 2025-40

Hors d'Oeuvres

Pâté de Foie de Volaille +5

Chicken Liver Mousse | Crostini | Grainy Mustard
Cornichons | Pickled Onions

Beignets de Crevettes

3pc Rock Shrimp Fritters | Guacamole
Lime | Coriander

Soupe du Jour

Chef's Housemade Market Soup
Seasonal Garnishes

Salade Verte GF|VG

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Plats Principaux

Moules Frites à la Normande GF

Steamed Mussels | Normandy Cidre | Garlic-Shallots | Crème Fraiche | Parsley | Pommes Frites

Saumon aux Lentilles GF

King Salmon Filet | Green Lentils | Brussel Sprouts | Carrots | Sauce Moutarde

Risotto aux Champignons et Truffes GF|VG

Organic Arborio Rice | Roasted Wild Mushroom | Périgord Truffle Cream | Parmesan

Burger au Fromage GFA

6 oz. Smith Meadows Farm VA Angus *Beef | Camembert | Bacon | Arugula | Tomato Confit
Caramelized Onion | Frites | Salade

Desserts

Profiteroles Géante au Chocolat et Caramel

Large Choux | Vanilla Ice Cream | Caramel Salé
Valrhona Dark Chocolate Fudge | Chocolate Shavings

Crème Brûlée à la Vanille GFA

Madagascar Vanilla Bean Custard | Caramelized Sugar
Valrhona Dark Chocolate Chip Shortbread

Sorbet Maison GFA

3 Scoops, Chef's Sorbets, Cookie



DC Restaurant Week

\$40 ~ 3 Courses

Taxes & Gratuities Not Included - Dine In Only

No Sharing - No Discounts

Select 1 Hors d'Oeuvres - 1 Plats Principaux & 1 Dessert

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

Perfect Pairings

Allow US to Pair each Dish

Our Suggested Premium Wine

35 per person

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

First Bread Basket Complimentary

Additional Baskets \$3 each

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge. Menu is valid Tuesday - Saturday
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 of any allergies prior to ordering.

*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 01|27|2025 - 02|01|2025



Bastille Brasserie & Bar

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS • DC WRW 2025-55

Hors d'Oeuvres

Escargots à la Bourguignone

Snails | Garlic Herb Butter | Bread Crumbs

Salade César Rustique GFA

Curly Endive | Radicchio | Grana Padano
Rustique Croutons | 60° Egg | Anchovies
Preserved Lemon Vinaigrette

Saumon Fumé d'Écosse GFA

Scottish Smoked Salmon | Arugula | Capers
Crème Fraiche | Chives | Egg | Baguette

Soupe à l'Oignon Gratinée

Caramelized Onion | Baguette Crostini
Roasted Onion Broth | Gruyère

Plats Principaux

Noix de Saint Jacques GF

Seared Sea *Scallops | Organic Carnaroli Rice | Wild Mushrooms | Périgord Truffle Emulsion
Parmesan

Magret de Canard au Poivre GF

Peppercorn Crusted Moullard *Duck Breast | Green Peppercorn Sauce | Wild Rice
Wild Mushrooms | Baby Onions | Carrots | Brussel Sprouts

Bistro Steak Frites GF

7 oz. Angus *Hanger Steak | Bastille Steak Sauce | Pommes Frites | Salade

Filet Medallions - Steak Frites GF

8 oz Beef Filet Medallions | Bastille Steak Sauce | Pommes Frites | Salade *+5 Supplemental*

Desserts

Assiette de Fromages GFA

Trio of Chef's Selected Seasonal Cheeses
Fruit Walnut Bread | Honey Comb

Moelleux au Chocolat Noir

Warm Valrhona Manjari Chocolate Cake
Vanilla Bean Crème Chantilly | Morello Cherries
Cocoa Nibs | Wild Cherry Ice Cream

Dame Blanche GFA

Madagascar Vanilla Bean Ice Cream
Valrhona Chocolate Fudge | Langue de Chats Biscuit
Chocolate Pearls | Crème Chantilly | Cherry

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