

# CAFÉ BASTILLE

## Salades

### MESCLUN SALAD

with herbs, shallot and champagne vinaigrette  
7.95

### SALADE NICOISE

ahi tuna, green beans, fingerling potatoes, and  
hardboiled eggs  
15

### FRISÉE AUX LARDONS

pancetta, poached egg, and warm shallot dressing  
12

### SALADE LANDAISE

duck prosciutto, smoked and confit  
14.5

### CAESAR SALAD

ADD CHICKEN + \$3.00  
12.5

### GRILLED CHICKEN SALAD

mesclun salad with emmental, corn, avocado and  
cherry tomatoes  
14

### BEET AND GOAT CHEESE NAPOLEON

10

## Spécialités Françaises

### QUICHE LORRAINE

with french fries and salad  
12.5

### STEAK TARTARE

with french fries  
(poelee)  
16.5

### ANDOUILLETTE

herbed tripe sausage, caramelized onions, pommes  
frites, mustard sauce  
15.50

### HACHIS PARMENTIER

braised beef casserole with mashed potatoes and  
cheese gratin  
15

### BOUDIN NOIR

mashed potatoes, blood sausage, and caramelized  
apples and onions  
15.5

## Hors D'Oeuvres

### FRENCH ONION SOUP

7.95

### OEUF DUR MAYONNAISE

hard boiled farm eggs  
5.5

### AVOCAT CREVETTES

shrimp and avocado cocktail  
11.5

### CELERY ROOT REMOULADE

grated celery root with a lemon, horseradish,  
and cream dressing  
8.5

### POIREAUX VINAIGRETTE

chilled steamed leek with vinaigrette dressing  
8.5

### 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, pancetta  
10.5

### PATE SAMPLER

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

## Moules et Frites

with all you can eat french fries

### MARINIÈRE

white wine, shallots, parsley  
16.5

### NORMANDE

cream, bacon, mushroom  
16.5

## Entrees

### MERGUEZ AND EGGS

two eggs, spicy lamb sausage, and french fries  
13

### BAVETTE A L' ECHALOTTE

angus flat iron steak with caramelized shallots  
21.5

### ROASTED SALMON

olive tapenade and ratatouille  
20

### COQUILLE ST JACQUES

pan seared scallops in a leek velouté  
and citrus nage  
21

### POTATO GNOCCHI

with mushroom, cream and truffle sauce  
19

### LAMB DAUBE

bacon, onion, red wine reduction  
21

## Sandwiches

served with salad

### PROSCIUTTO

with fig marmalade and blue cheese  
12.5

### GRILLED VEGETABLES AND GOAT CHEESE

on focaccia bread  
12

### PAIN BAGNAT

with tuna, aioli, shallots, and nicoise olives  
14

### GRILLED CHICKEN

roasted red pepper, brie, and lettuce  
12.5

### SPICY MERGUEZ

with harissa, cheese, and pommes frites  
12

### CROQUE MONSIEUR

roasted ham and cheese sandwich  
12

### CROQUE MADAME

croque monsieur topped with an egg  
13

### BASTILLE BURGER

swiss or blue cheese, grilled onions  
13

### SMOKED SALMON TARTINE

with creme fraiche, red onions, and capers  
15

## Les Crêpes

crêpe with salad

### MUSHROOM AND CREAM

ADD CHICKEN + \$1.00  
12.5

### RATATOUILLE AND A POACHED EGG

ADD CHICKEN + \$1.00  
12.5

### COMPLÈTE

ham, cheese, and egg  
12.5

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