



606 N. Fayette St  
Alexandria VA  
703-519-3776  
www.bastillerestaurant.com

# Winter Restaurant Week Menu

January 19th - February 6th 2021

Dinner Hours

Tuesday-Thursday from 4:30pm - 8:00pm

Friday & Saturday from 4:30pm - 9:00pm

Reservations can be made Online via our WEBSITE or on OPENTABLE

**\$35 - 3 Course Prix Fixe**

**Option 1: 1 Hors d'oeuvre Or 1 Salade + 1 Entrée + 1 Dessert**

**Option 2: 1 Hors d'oeuvre + 1 Salade + 1 Entrée**

Additional Courses Available at A La Carte Pricing / Some Items may have a supplemental charge



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## Les Hors d'Oeuvres

### Escargots Persillade (gf)

Garlic-Parsley Butter / White Wine  
Shallots / Baguette Crostini

### Beignets de Crevettes 3pc

Savory Rock Shrimp Beignets / Guacamole

### Terrine de Foie Gras Sup. +5

House Cured Foie Gras / Fruit Chutney  
Honey Spice Bread

### Confit Wings (gf)

Fried Chicken Wings / Espelette sauce

### Rillettes de Saumon

Cured-Poached Salmon / Crispy Capers  
Arugula / Cucumber / Pickled Shallots / Crostini

### Charcuteries et Fromages 3 pcs

House-made Fruit Nut Bread

## Les Salades et Soupes

### Soupe du Jour

Daily Market Soup

### Soupe a l'Oignon Gratinée (vg)

Caramelized Onion / Crostini  
Roasted Onion Broth / Gruyère

### Salade Caesar

Romaine Hearts / Parmesan / Croûtons  
Lemon-Anchovy Dressing

### Salade de Betteraves Rôties (gf)

Arugula / Goat Cheese / Shallot Vinaigrette

### Salade Verte (gf/vg)

Winter Lettuce / Cherry Tomatoes / Cucumber  
Croûtons / Radish / Pickled Shallots

## Les Plats du Jour

### Cassoulet Toulousain

White Bean Stew / Toulouse Sausage / Duck Confit  
Pork Belly / Parsley-Garlic Coulis

### \*Bastille l'Hamburger

Smith Meadows Farm VA Angus Beef  
Toasted Olive Oil Brioche Bun / Arugula  
Confit Tomato / Onion Compote Camembert / Bacon  
Burger is served with Pommes Frites & Petite Arugula Salad

### Moules Marinière ~ Frites (gf)

White Wine / Garlic / Shallots / Butter / Parsley

### Coq au Vin (gf)

Slow Cooked Amish Chicken Thighs / Red Wine  
Lardons / Mushrooms / Carrots / Brussels Sprouts  
Garlic Mashed Potatoes

Requests for changes to a dish or substitutions on a dish may be subject to an up charge.  
Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.

Please let your server know upon 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 notify us of any allergies.  
Some items may contain dairy, nuts, seeds, gluten.

### \*Magret de Canard (gf) Sup. +5

Seared Hudson Valley Duck Breast  
Tajine / Quinoa / Medjool Date Jam

### \*Steak ~ Frites (gf)

Grilled Angus Hanger Steak (6oz)  
Beurre Maître d'hotel / Pommes Frites  
Petite Arugula & Cherry Tomato Salad

### \*Noix de Saint Jacques (gf)

Seared Sea Scallops  
Roasted Mushroom & Spinach Risotto  
Truffle Cream

### \*Saumon (gf)

Sustainably Raised Atlantic Salmon  
Green Lentils / Beurre Rouge  
Carrots / Brussel Sprouts

### Risotto de Saison (gf/vg)

Roasted Mushroom & Spinach  
Truffle Cream

## Les Desserts

### Valrhona "Turtle" Truffle Cake (gf)

Valrhona Bittersweet Chocolate / Pecan Caramel Sauce  
Valrhona Chocolate Ice Cream / Crème Chantilly

### Gâteau aux Épices Muscavado

Apple Compote / Caramel Salé / Crème Chantilly  
Toasted Almonds / Praline Ice Cream

### Profiteroles au Chocolat

3 Choux Buns / Chocolate Fudge Sauce  
Tahitian Vanilla Bean Ice Cream

### Pot de Crème au Chocolat (gf)

Valrhona Dark Chocolate Custard / Crème Chantilly

### Roulade de Noisettes (gf)

Hazelnut Dacquoise / Pumpkin Cheesecake Mousse  
Golden Raisin Compote / Crème Chantilly  
Caramelized Hazelnuts / Spice Ice Cream

### Crème Brûlée à la Vanille (gf)

Tahitian Vanilla Bean Custard / Caramelized Sugar

### Crème Glacée et Sorbet (gf)

House-made Ice Cream & Sorbet  
House Baked Pizzelle

### Dessert du Moment

Chef's Selected Seasonal Offering