

CAFÉ BASTILLE

Soupes et Salades

SOUPE DU JOUR

10

FRENCH ONION SOUPE GRATINÉE

gruyere cheese, madeira, croutons

11

BEET SALADE

ruby beets, belgian endives, goat cheese, arugula, orange

13

CAESAR

hearts of romaine lettuce, parmesan, croutons, anchovies

14

ENDIVES SALADE

crumbled blue cheese, croutons, candied walnuts

13

FRISÉE AUX LARDONS

pancetta, cherry tomatoes, poached egg, shallot vinaigrette

13.50

Plats À Partager

CHARCUTERIE PLATE

prosciutto, coppa, soppressa, jambon de Paris

25

FROMAGE PLATE

one cheese 8, three cheese 20

PATÈ SAMPLER

one patè 10, three patè 25

COMBINATION PLATE

25

Entrées

TRUITE AUX AMANDES

pan seared trout, lemon butter and almond sauce, fingerling potatoes, spinach

27

DUCK CONFIT CASSOULET

whole duck leg, white beans, toulouse & garlic sausage

25

LAPIN À LA MOUTARDE

braised rabbit, pancetta, potatoes, baby carrots, whole grain mustard, rabbit jus

28

COQ AU VIN

butter noodles, chicken braised in red wine, pearl onion, bacon and mushroom

25

GRILLED PORK CHARCUTIERE

garlic mashed potatoes

27

BOEUF BOURGUIGNON

braised beef stew, baby carrots, pearl onions, pancetta, mushrooms, red wine jus

25

MOULES MARINIÈRES or NORMANDE

white wine, shallots, parsley or cream, bacon, mushroom

13/ 23

STEAK AU POIVRE

NY steak, pomme frites, green peppercorn sauce

29.50

ANDOUILLETTE

herbed tripe sausage, garlic potatoes, mustard seeds, haricot verts, red wine jus

19

BOUDIN NOIR

pork blood sausage, pomme puree, cabbage-onion choucroute

19

HACHIS PARMENTIER

braised beef casserole, mashed potatoes, cheese gratin

22

ROASTED SALMON

olive tapenade, ratatouille

25

MUSHROOM FETTUCCINE

trumpet royale mushrooms, spinach, roasted garlic, porcini puree, parmesan, truffle oil

24

BASTILLE BURGER

brioche bun, lettuce, tomato, grilled onions (cheddar, swiss, blue, bacon add 2)

16

Hors D'Oeuvres

DUO OF SALMON

smoked & fresh, fine herbs, pink peppercorn

14

FOIES GRAS MOUSSE

pear confit, sauterne gelée

22

ESCARGOTS BOURGUIGNON

garlic, parsley butter

13

STEAK TARTARE

truffle crème fraiche, quail egg, arugula

15

OS À MOELLE

roasted bone marrow, grilled mushrooms, croutons

14

LAMB MERGUEZ

grilled lamb sausage, couscous, golden raisins, almonds, parsley

13

KOBE BEEF CARPACCIO

basil pesto, truffle oil, parmesan

14

À Côté

POMMES FRITES

8

MASHED POTATOES

8

HARICOTS VERTS

8

CAULIFLOWER WITH PESTO

8

Dinner Prix Fixe

Three Course Meal 39

Choice of:

FRENCH ONION SOUPE GRATINÉE or BABY LETTUCE SALADE

Choice of:

BOEUF BOURGUIGNON, COQ AU VIN, MOULES, or MUSHROOM FETTUCCINE

Choice of:

RASPBERRY MOUSSE or PAVÉ CHOCOLATE MOUSSE

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
To comply with some of San Francisco Employer
Mandate a 5% service charge will be included

CAFÉ BASTILLE

Vins Blancs

Carafe White 1/4 or 1/2	10	20
Chardonnay Café Bastille 2015	12	48
Riesling Schlumberger 2012	14	56
Sauvignon Blanc Dourthe 2015	12	48
Sancerre Domaine Andree Vatan 2015	15	60
Viognier "La Violette" Côte Bleue 2014	14	56
Pinot Blanc d'Alsace Hugel les Amours 2013	12	48
Chardonnay Alondra Mendocino 2013	13	52
Côtes de Provence Rosé Cuvée Esterelle 2015	13	52

Champagne

Cidre Clos Normand		28
Domaine J. Laurens Cremant de Limoux	13	56
Laurent Perrier Brut Champagne NV	17	80
Rosé Brut Louis Bouillot	14	62

Bières

Kronenbourg (Draft)		6
Drake's Hefeweizen		6
Pilsner Urquell		6
Anchor Steam		6
Chimay Red	7.5	
Stella Artois		6
Cali Coast Kolsch		6
Clausthaler (Non-Alcoholic)		6
Napa Smith Organic IPA		6

Cocktails

All cocktails are 13

RIVIERA

Hendrick's gin, ST Germain, lime juice
lime wheel

ORANGE BLOSSOM

ST Germain, sparkling wine, angostura bitters
orange peel

SOLEIL

Patron tequila, Alizé, cranberry juice,
splash of sparkling water, lemon wheel

OLIVIER'S SIDE CAR

Cognac, Cointreau, Grand Marnier, lemon juice,
orange juice, orange peel

BASTILLE DÉMODÉ

Bastille French whisky, angostura bitters,
muddled orange, simple syrup
lemon twist

Boissons

Sodas	3
Juices	3
Lemonade	3
Orangina	3
Evian 750ml	4.5
Perrier 330ml	3
St. Geron	5.5

Vin Rouge

Carafe Red 1/4 or 1/2	10	20
Cabernet Franc Beaucanon Napa Valley 08	15	60
Zinfandel De Loach California 14	11	44
Pinot Noir Underwood Oregon 15	13	52
Morgon Henry Fessy 09	13.5	54
Bordeaux Château Trocard 10	13	52
Merlot Skyfall Washington 13	15	60
Côtes du Rhône Clefs des Legats 13	13	52
Vacqueyras La Bastide Saint Vincent 14	15	60

Aperitifs

Campari	8
Lillet	8
Dubonnet	8
Martini Rossi	8
Ricard	8
Kir	9
Kir Royal	11

Café

Regular or Decaf	3
Espresso	3
Macchiato	3.5
Mocha	4.5
Cappuccino	3.75
Latté	4
Café au Lait	4
Hot Tea	3.5
Iced Tea / Coffee	3
Hot Chocolate	4