

## WELCOME to LA BASTILLE

La Bastille is a Bar & Brasserie located in a stunning 17<sup>th</sup> century building in the heart of St Helier.

With a laid-back yet spirited atmosphere it's the ultimate escape to enjoy sensational food, wine, and real beers.

# la bastille

## DINNER MENU

## TEAM of THE WEEK

### IN THE KITCHEN

The Head of Kitchen Elvis aka THE LEGEND

Head Chef Joe Baugh aka CHEF

Naussiaa - Snr. sous

### SERVING YOU

Afiz / Adrian / Alex / Alin

### to START

#### Scallops

Cauliflower, Cherry, Parmesan  
Pickled Watermelon, Truffle

10

#### Brioche Forestière

Wild Mushrooms, Poached Duck Egg, Crème Fraiche  
Tarragon, Grilled Brioche

8

#### Coeur De Pigeons Tomato

Torn Burrata, Smoked Jersey Sea Salt, White Strawberry  
Sea Beet, Basil

8

#### Cured Salmon

Purple Gem, Fennel, Kohlrabi, Cauliflower Cous Cous

8

#### Board Charcutère

Saussicon, Prosciutto, Chorizo, House Cured Bresaola  
Cornichon, Watermelon, Shallot Confit, Bread

8

### SIDES

#### Hand Cut Chips

4.5

#### Stone Baked Flat Bread With Dips of the day

4.5

#### Jersey Royals

3.5

#### Petit Pois A La Francaise

3.5

#### Watercress And Fennel Salad

3.5

#### Belgian Fries

3.5

### to FOLLOW

### FROM THE SEA

#### Not Fish And Chips

Pan Roasted Plaice, Pea Puree, Jersey Royal Croquettes, Foraged Sea Herb Tartare Sauce, Batter Scraps  
+ Suggested Pairing - Los Vascos Sauvignon Blanc +

15

#### Sea Bream

Vitollete Potato Salad, Watercress, Rocket Pesto, Shaved Fennel  
+ Suggested Pairing - Vrede En Lust Viognier +

14

#### Pissaladière

Caramelised Onion, Anchovy, Olive, Fennel Oil  
+ Suggested Pairing - Mapu Merlot +

10

### FROM THE LAND

#### Dry Aged Fillet of Beef

Roast Wild Mushrooms, Gratin Dauphinois, Cauliflower And Truffle Purée  
watercress, bearnaise

+ Suggested Pairing - Amancaesca Malbec +

24

#### Dry Aged Rib Eye

Gratin Dauphinois, Rainbow Chard, Béarnaise, Pickled Onion Ring

+ Suggested Pairing - Caro Aruma Malbec +

22

#### Lamb Cannon

Petit Pois A La Francaise, Foraged Sea Beet, Young Leeks, Jersey Royals

+ Suggested Pairing - Casey'S Ridge Syrah +

18

#### Butter Basted Chicken

Roscoff Onions, Young Leeks, Spring Onion, Radish  
Jersey Royals, Chicken Cream

+ Suggested Pairing - Vrede En Lust Marguerite Chardonnay +

15

### FROM THE GARDEN

#### Asparagus Quinoa

Pomegranate, Radish, Beetroot, Spring Onion, Miso Dressing  
+ Suggested Pairing - Los Vascos Chardonnay +

14

#### Wild Mushrooms

Truffle Papardelle With Hazelnuts, Baby Leaves, Parmesan

+ Suggested Pairing - Chateau Routas Rosé +

14

#### Grilled Goats Cheese Salad

Fig, Walnut, House Pickles, Organic Leaves  
Honey Vinaigrette

+ Suggested Pairing - Chateau Routas Rose +

12

#### Margherita Pizza

Tomato Fondue, Mozzarella, Basil

+ Suggested Pairing - Vrede En Lust Jess Rosé +

10

### to FINISH

#### Sweet Stone Baked Flat Bread

Ask your waiter

8

#### Lemon and Yuzu Meringue Pie

9

#### Café Gourmand

Coffee, Tea Or Liqueur Coffee Of Your Choice  
Served With Chefs Three mini deserts.

+3 supplement for Liqueur Coffee

9

#### Ultra chocolate

Cake Mousse, Ganache,  
Crumb, Ice Cream

9

#### Paris ≈ Jersey

Fudge Mousse, Crème Praline  
Sable Breton, Roast Apple

8

### → WHEN ←

### KITCHEN OPENING TIMES

Monday to Tuesday  
12.00pm – 3.00pm

Wednesday to Saturday  
12pm – 3.00pm

+  
6.00pm – 9.30pm

+++++++

Follow us @labastillejersey

We'd Love To Hear From You

There are nuts used in the Bastille kitchen.  
Please make staff aware if you have any allergies  
or special dietary requirements.



A discretionary 12.5% service charge will be added  
to your bill for groups of 5 or more