

## 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.



### EXPRESS LUNCH MENU

## TEAM of THE WEEK

### IN THE KITCHEN

The Head of Kitchen Elvis aka THE LEGEND

Head Chef Joe Baugh aka CHEF

Naussicaa - Snr. sous

### SERVING YOU

Afiz / Adrian / Alex / Alin

### SMALL PLATES

**Steak Croissant**  
Rainbow Radish, Mustard Mayo, Watercress  
Grilled Rib-Eye, Red Onion, Croissant Bun  
10

**The Croq**  
Chorizo Monterey Jack Cheese  
Shallot Confit, Grilled Brioche  
8

**Brioche Foréstiére**  
Wild Mushrooms, Poached Duck Egg, Crème Fraiche  
Tarragon, Grilled Brioche  
8

### SALADS

**Cured Salmon**  
Purple Gem, Shaved Fennel, Kohlrabi  
Cauliflower Cous Cous  
15

**Coeur De Pigeons Tomato**  
Torn Burrata, White Strawberry, Smoked Jersey Sea Salt  
Sea Beet, Basil Dressing  
14

**Baby Beetroots**  
Feta, Beetroot Leaves, Hazelnut, Elder Flower Dressing  
Edible Flowers  
14

**Grandads Salad**  
Fresh Pickled Salad Of The Day From Sprouts Farm Club  
St. Martin See *Specials*  
12

**Grilled Goats Cheese Salad**  
Fig, walnut, house pickles, organic leaves  
Honey vinaigrette  
12

### to SHARE

**Board Charcuterie**  
Saussicon, Prosciutto, Chorizo, House Cured Bresaola, Cornichon, Watermelon Shallot Confit  
14

**The Garden Board**  
Cauliflower Cous Cous, Watermelon, Coeur De Pigeon Tomato, Dressed Baby Beetroots, Radishes, Sea Herb Mayonnaise  
12

### LARGE PLATES

**Dry Aged Fillet of Beef**  
Roast Wild Mushrooms, Gratin Dauphinois, Cauliflower And Truffle Purée  
watercress, bearnaise  
24

**Dry Aged Rib Eye**  
Pickled Onion Rings, Roasted Wild Mushrooms, Handcut Chips  
Béarnaise, Watercress  
22

**Boudin Blanc**  
Truffled Handmade Pappardelle, Parmesan, Black Pepper, Baby Leaves  
18

**Not Fish And Chips**  
Pan Roasted Plaice, Pea Puree, Jersey Royal Croquettes, Foraged Sea  
Herb Tartare Sauce, Batter Scraps  
15

**Butter Basted Chicken**  
Roscoff Onions, Young Leeks, Spring Onion, Radish, Jersey Royals  
Chicken Cream  
15

**Market Vegetable Quinoa**  
Pomegranate, Radish, Beetroot, Spring Onion, Miso Dressing  
14

**Margherita Pizza**  
Tomato Fondue, Mozzarella, Basil  
10

**Pissaladiere**  
Caramelised Onion, Anchovy, Olive, Fennel Oil  
10

### 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 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

### → WHEN ←

### KITCHEN OPENING TIMES

Monday to Tuesday  
12.00pm – 3.00pm

Wednesday to Saturday  
12pm – 3.00pm

+  
6.00pm – 9.30pm

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**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