

BASTILLE

CAFÉ & BAR

SALADES

- SALADE VERTE** 8
Rooftop greens in hazelnut vinaigrette
All of Bastille's herbs and salad greens are grown in our French-style raised-bed planter boxes on the restaurant's roof (French, *toit*). We strive to use locally sourced ingredients, and this is as local as it gets.
- ROASTED BEETS & ARUGULA** 10
Pistachios, chevre croûte & red wine vinaigrette

SANDWICHES

- FALAFEL** 9
Goat's milk yoghurt, tahini & seasonal condiments in lavash
In the heart of the Marais, three joints vie for the title, "Best Falafel in Paris." Not thought of by most visitors as quintessentially French food, these places have become a *de rigueur* destination for serious falafel aficionados from all over the world. True to form, Bastille humbly offers ours at table.
- GRILLED LAMB BURGER** 12
Lavash sesame bun, harissa aioli, arugula, pickled shallot, & frites
Add feta or Comté 1

PETITS PLATS

- PÂTÉ MAISON** 12
Whole grain mustard, cornichons & baguette
- SARDINE TARTINE** 14
Grilled sardines on baguette croûte with oven-dried tomatoes & sauce persillade

ENTRÉES

- FRICASSÉE DE POULET** 19
Pan-roasted Mad Hatcher Farms chicken with onion veluté, pickled garlic & savoy spinach
- STEAK FRITES AU POIVRE** 19
Roasted flat iron steak iwth pepper jus and marrow butter
- LAPIN AUX PÂTES** 22
Mad Hatcher rabbit braised in wine, with egg pasta & parmesan
- MOULES FRITES** 17
Mussels steamed in Cremant with leeks & thyme
- ROASTED PORK LOIN** 25
Carlton Farms pork loin with fennel, spring onion, roasted tomato & Pommery mustard jus

À la Carte

- FRITES & AÏOLI** 5
Kennebec potato fries
Add truffle aioli 2
- FENNEL GRATIN** 5
With Comté, Pernod & bread crumbs
- ROASTED CHAMPIGNONS** 5
Mushrooms roasted with garlic confit
- ARTISAN PASTA GRATIN** 7
Comté & sauce velouté "mac & cheese"
- SAUTÉED GREENS** 6
Kale, chard, & mustard greens with garlic