

WELCOME to LA BASTILLE

La Bastille is a Bar & Brasserie located in a stunning 17th 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.



DINNER MENU

TEAM of THE WEEK

IN THE KITCHEN
The Boss Elvis aka THE LEGEND
Head Chef Joe Baugh
Sous chef : Ashley Sutton

SERVING YOU
Gosia/Claudiu/Alin/Alex

START

Hand Dived Local Scallops
Smoked Duck, Rhubarb, Pork Scratchings, Pickles
11

Chicken Liver Parfait
Salted Roscoff Onion, Brioche, Apple
7

Wild Mushrooms On Toast
Grilled Brioche, Tarragon, Creme Fraiche Poached Duck
Egg
9

Local Crab Quinoa
Mango, Apple, Kohlrabi, Chilli, Lime, Coriander Brown
Crab Aioli
10

Foie Gras
Peach, Locally Foraged Seabean, Compressed Pear,
Hazelnut Crumbs, Pain D'epice, Viognier Syrup
12

Grilled Tofu
Toasted Crumpet, Harissa, Almond, Coriander Locally
Foraged Sea Beet, Lime, Avocado
10

SIDES

Hand Cut Chips
4

Stone Baked Flat Bread With Dips Of The Day
4,5

Jersey Royals
4

Sprouts Farm Club Salad
4

Belgian Fries
4

MAINS

DRY AGED WEST COUNTRY BEEF

Hung For 21 Days For Maturity And Tenderness, All Served With Roasted Wild Mushrooms, Hand Cut Chips,
Auliflower And Truffle Purée, Watercress, Béarnaise Sauce.

Fillet - 25 Ribeye - 23 Sirloin - 21



(Not) Fish And Chips
Pan Roasted Local Plaice, Foraged Sea Herb Tartare Sauce,
Pea Purée, Jersey Royal Croquettes, Batter Scraps
15

Pork Belly
Black Pudding, Dressed Fennel, Carrot, Jersey Royals,
Scratchings, Perry Jus
14

Line Caught Local Bass
Tomato Fondue, Rainbow Chard, Pain Aux Fignes,
Truffle, Octopus Cracker
18

Classic Herd Farm Jersey Beef Burger
Served On Our Famous Croissant Bun With Smoked Mayo,
Gem Lettuce, Tomato Fondue Jack Cheese And Skinny Fries
12

+ Foie Gras - 5
+ Fried Duck Egg - 3
+ Smoked Pancetta - 2

Roast Chicken
Petite Pois A La Francais, Spinach, Carrot, Jersey Royals,
Chicken Cream
16

Boudin Blanc (French White Pudding)
Handmade Truffled Pappardelle, Parmesan, Walnuts, Cold Pressed
Rapeseed Oil, Baby Leaves, Spring Onion
16

Grilled Fig And Hazelnut Salad
Gem, Feta, Daikon, Pomegranate, Honey And Balsamic
Dressing, Sea Beans
15

Margherita Pizza
Tomato Fondue, Mozzarella, Basil Oil
10

Chorizo Pizza
Tomato Fondue, Chorizo, Mozzarella, Basil Oil
11

DESSERT

Blackberry And Lavender Pavlova
Smoked Almonds, Meringue, Lavender Sherbet
8

Classic Herd Farm Pannacotta
Grilled Fig, Walnut, Pear, Pain D'epice
9

Coconut Chia Pudding
Mango, Lime, Chilli, Coriander
7

Selection Of Local And French Cheeses
Palate Cleansers, Crackers, Truffle Honey
12

→ WHEN ←

KITCHEN OPENING TIMES

Monday to Tuesday
12.00pm – 3.00pm

Wednesday to Saturday
12pm – 3.00pm
+
6.00pm – 9.00pm

Sunday Brunch
11am – 3pm

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Follow us

@labastillejersey

@chef_j.m_baugh_

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 10% service charge
will be added to your bill