

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
Head Chef: Eddie · Sous Chef: Carlos

SERVING YOU
David · Jewel · Jamar

START

Hand Dived Jersey Scallops (GF)
Green Pea Purée, Brown Butter Emulsion,
Sweet Drop Pepper, Brioche Crumb (sf)(w)
£16

King Prawn & Chorizo
Garlic Butter, Spring Onions,
Parsley, Toast (w)(d)(sf)
£16

Jersey Crab (GF) (DF)
Avocado, Lemon Zest,
Herb Oil (sf)
£16

Honey Glazed Crispy Pork (GF) (DF)
Carrot Puree, Chillies
£15

Halloumi & Watermelon (V) (GF)
Crispy Halloumi, Compressed Watermelon, Mint
Lime, Extra Virgin Olive Oil
£15

Seasonal Starter
Chef's Daily Selection
Dietary Options Available

MAINS

SHEELIN COUNTRY BEEF

Hung For 21 Days For Maturity And Tenderness. Served With Roasted Wild Mushroom, Hand Cut Chips,
Choose 1 Side: Cherry Tomatoes / Seasonal Vegetables. (GF) Option available.
Choose 1 Sauce: Peppercorn (d) / Garlic Butter (d) / Red Wine Jus (d)

Fillet - £36 Ribeye - £35

CHATEAUBRIAND (GF) (DF) (sharing for 2) - £87
Roasted Wild Mushrooms, Hand Cut Chips, Cherry Tomatoes, Rocket & Parmesan Salad
Peppercorn Sauce (d) & Garlic Butter (d)

Add King Prawns - £6 (sf)

Grilled Lamb Chops (GF)
Sweet Potato Mash, Roasted Vegetables,
Garlic, Mint, Pomegranite (sb)(w)(e)
£30

Pan Roasted Atlantic Salmon (GF)
Crushed Potatoes (Jersey Royals Seasonal Availability),
Charred Leeks, Roasted Bell Pepper Emulsion (f)(d)(e)
£27

Pan Roasted Seabass (GF)
Mashed Potatoes, Market Vegetables,
Saffron Beurre Blanc (f)(d)(sf)(m)
£27

Crispy Pork Belly Roll (GF)
Apple Purée, Lyonnaise Potatoes, Carrot,
Broccoli, Cider Jus (c)(d)
£25

Spiced Chicken Supreme (GF)
Coconut Curry Velouté, Glazed Vegetables, Potato Purée (d)
(Vegetarian Option Available)
£24

5 Spiced French Duck Breast (GF) (DF)
Pak Cho, Courgette, Confit Sweet Potato,
Carrot Purée (s)(d)(w)(sf)
£25

Grilled Cauliflower Steak (V) (GF)
Brown Butter, Golden Raisins, Capers,
Hazlenut (n)
£19

Chef's Seasonal Special
Please ask your server
(Dietary Options Available)

DESSERT

Local And French Cheeses (V)
Seasonal Fruit, Honey, Artisan Crackers (d)(w)
(GF) Option Available
£17

Dark Chocolate & Hazlenut Praline (V)
Warm Chocolate Fondant, Praline Cream,
Blood Orange Sorbet (n) (d)
£12

Pineapple Carpaccio (VG) (GF) (DF)
Citrus Infused Pineapple, Lemon Sorbet (n)
£12

Chocolate Pistashio Churros (V)
Cinnamon Sugar, Dark Chocolate Sauce,
Pistashio Crumble (n)(e)
£12

Sorbet Selection (DF) (GF)
Choice of Lemon, Raspberry, Mango
£6

→ SIDES ←

Triple Cooked Handcut Chips (V) (GF) (DF)
Add Truffle and Parmesan £1
£7

Fresh Market Vegetables (VG) (GF) (DF)
£8

Fondant Potatoes (V) (GF)
£7

Mashed Potatoes (V) (GF)
£7

Jersey Royal Potatoes (VG) (GF) (DF)
£8

Mixed Salad (VG) (GF) (DF)
£6

All dishes are created in our kitchen and use ingredients containing nuts, peanuts, gluten, fish, molluscs, shellfish, milk, egg, other dairy products, celery, sesame, mustards seeds and sulphites. Please make staff aware of any allergies or special requirements.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (DF) Dairy Free. (w) Wheat, (d) Dairy, (p) Peanuts, (sf) Shellfish, (e) Egg (f) Fish, (n) Nuts, (c) Celery, (ms) Mustard, (se) Sesame, (sh) Sulphites, (sb) Soybean.

PRICE INCREASE NOTICE: Please note, effective immediately, there will be a price increase to our menus, due to increased costs from our suppliers. We appreciate your continued support. Thank you.

KITCHEN OPENING TIMES
Tuesday to Saturday
12:00pm - 2:30pm
6:00pm - 8:30pm
Mondays & Bank Holidays Closed



Follow us : @labastillejersey
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A discretionary 10% service charge will be added to your bill.