

café
Bastille
by Bae
from Paris to Miami

brunch essentials

Classic Mimosa

Bellini

Strawberry or Peach or Lychee

House Sangria & Fresh Fruit

Red or White

beers

ask your server for our beer selection

wine selection

Bubbles

Champagne, Christian Martin

White

Pinot Grigio, Veneto Neirano

Sauvignon - Sustainable - Domaine Foliette

Rose

Côtes de Provence, O d'Azur

Red

Bordeaux, Chateau Gromel

Pinot Noir - Organic - Maison Albert

brunch safety kit

bottomless mimosa per person | bottomless bellini per person

sangria pitcher & fresh fruits - 60oz

the ultimate bottomless experience per person

coffees & teas

vanilla or caramel | almond or oat milk

American Coffee | Espresso | Hot Chocolate

Cappuccino | Café Latte | Double Espresso

Organic Hot Tea

darjeeling, dragon sencha, green mint, camomille, red fruits

Iced Tea | Iced Coffee | Iced Latte

House Specialty The Viennois

large hot chocolate, whipped cream, cocoa powder

juices & softs

Fresh Orange Juice

Cranberry or Apple Juice

Coca-Cola, Diet Coca-Cola or Sprite

vero water

The purest you can find in Miami! A charge of \$2 per table up to 4 person will be added to your check and this will let you enjoy still and/or sparkling water as much as you want!

TO START OR TO SHARE

sweet breakfast

French Pastries Selection

Croissant & Homemade Jam

Chocolate Croissant

Hazelnut Cruffin



Greek Yogurt, Organic Granola

fresh berries, banana, trail mix, coconut flakes, honey

Crêpe Express

strawberries, banana, nutella,
whipped cream

Papi Churros

choice of nutella or dulce de leche

pancakes & french toasts

Dulce de Leche Pancakes

banana, candied almonds

Red Velvet Pancakes

strawberries, cream cheese glazed

Bacon & Eggs* Pancakes

a looooot of bacon, two eggs any style

Blueberry Pancakes

mascarpone, berry compote

The Classic French Toast

fresh berries

Stuffed Nutella French Toast

caramelized and fresh bananas

Fried French Toast

choice of nutella or dulce de leche

ALL DAY BRUNCH

eggs & co*

Eggs & Bastille's Waffles

bacon, two eggs any style, fresh berries

French Shakshuka ☺

ratatouille, eggs, tomato, cilantro, multigrain

Frank's Famous Hash

beef filet, peppers and onions, two eggs sunny side, avocado, cilantro aioli

Breakfast Croissan-dwich

large french croissant, cheddar eggs, bacon, tomato

2 Eggs Any Style

mini french croissant, breakfast potatoes, homemade jam | your choice of protein

Croque Monsieur or Madame

served with french fries

toast, sandwich & crêpes*

Bae's XL Toast

turkey bacon, two eggs any style, avocado spread, feta, tomatoes

Avocado Toast ☺

feta, tomatoes

Breakfast Crêpe

cheddar eggs, peppers, pickled onions, avocado, breakfast potatoes, cilantro aioli, spicy mayo | your choice of protein

Salmon Lox Croissant Sandwich

chive cream cheese, avocado, capers, onions, tomato, arugula

French Cowboy Crêpe

diced beef filet, mushrooms, pickled onions, peppers, monterey jack, cilantro aioli, spicy mayo, french fries

frenchtastic benedicts*

*on top of a croissant, poached eggs, hollandaise
- breakfast potatoes and fresh fruits -*

Roasted Turkey - Brie Cheese, Avocado, Tomato

Smoked Salmon & Avocado

Cajun Shrimp - Avocado, Tomato, Pickled Onions

Florentine ☺

Country Ham & Bacon

Cuban - Mojo Pork, Ham, Cheese, Mustard, Cornichons

omelettes*

3 egg omelettes, breakfast potatoes, mini french croissant and homemade jam

Smoked Salmon

tomatoes, spinach, pickled onions, truffle oil

Ben's Favorite

turkey, avocado, pickled onions, monterey cheese

Healthy Egg White ☺

sauteed spinach, feta cheese

Parisian

country ham, mushrooms, monterey cheese

Bastille ☺

ratatouille, fresh goat cheese

extras

French Fries - Breakfast Potatoes - Truffle Fries

French Ratatouille - Bacon - Turkey Bacon

2 Eggs* - Fruit Salad - Side of Fruits

burgers & salads

Estelle's Truffle Salmon* Burger

blackened salmon filet, brioche bun, truffle aioli, tomato, arugula | served with cajun french fries

Bacon Angus* Cheeseburger

*tomato, pickled onions, secret sauce
served with french fries*

Strawberry Green Salad ☺

goat cheese, almonds, cranberries, lemon vinaigrette

Chicken* Caesar Salad

roasted chicken, brioche croûtons, parmesan cheese

Frenchy Bowl

roasted chicken, ratatouille, arugula, rice

Cajun Shrimp Bowl

avocado, tomatoes, pickled onions, cilantro aioli, rice

To accomodate all of our guests, we have a 2 hours seating limit. | We politely ask you to refrain from the use of laptops during busy times. Thank you very much for your understanding. 🍷

An 18% service charge will be added to all checks. | Vegetarian ☺ | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.