

Basilic Restaurant

217 Marine Ave 92662-1288 · +19496730570 · Updated: Jan 14, 2026

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HORS D`OEUVRES 5

Traditional Swiss Raclette Cheese	\$8.00
fingerling potatoes, cornichons and pickled onions	
Viande Sechee "bunderfleisch"	\$9.00
swiss style air dried beef	
Fresh Seasonal Blue Crab	\$13.00
haas avocado, micro greens and grainy mustard dressing	
Beef Tenderloin Steak Tartar	\$14.00
toasted olive bread	
Braised Belgium Endives	\$11.00
prosciutto ham & gruyere gratine	

POTAGES 2

Soupe Du Jour	\$6.00
Soupe A L Oignon	\$8.00
swiss onion soup, croutons and gruyere cheese	

SALADES 2

Salade Maison	\$7.00
organic baby mixed lettuce, pine nuts, croutons and basil dressing	
Salade Chevre Chaude	\$11.00
frisee lettuce topped with goat cheese onion marmalade tartlette candied walnuts, nicoise olives and aged balsamic dressing	

TO SHARE (OR NOT) 2

Trio Of Chef's Choice Charcuterie	AVAILABLE OPTIONS
pate, tete de moines cheese, olives, cornichons	For 1 Pers: \$12.00
	For 2 Pers: \$21.00
	For 3 Pers: \$30.00
Assortment Of Imported Cheeses	\$14.50
served with fresh fruit & nuts	

ENTREE - POISSONS 5

Basilic Bouillabaisse	\$23.00
saffron seafood stew, fennel, fresh herbs and baby vegetables	
Seafood Risotto	\$23.00
arborio rice, roma tomato, fresh basil and gruyere	
Baked New Zealand Grouper Filet	\$24.00
braised fennel and light tarragon juice	
Saint Pierre En Croute D`epice	\$29.00
sauteed john dory filet, chanterelle mushroom, spinach and xeres sauce	
Duo Of Scallops And Mexican White Shrimps	\$28.00
braised endives, orange and soy glaze	

ENTREE - VIANDES 5

Coq Au Vin	\$19.00
marinated, braised chicken, egg noddle and burgundy wine	
Steak Au Poivre	\$27.00
grilled new york steak, black peppercorn sauce and baby vegetables	
Emince De Veau Zurichois	\$26.00
scalopped veal tenderloin, brandy and mushroom cream	
Carre D`agneau	\$29.00
roasted rack of lamb, whole grain mustard and rosemary crust olive demi-glace sauce	
Magret De Canard	\$27.00
oven roasted duck breast, seasonal preparation	

DESSERTS 7

Ice-cream Trio	\$8.00
espresso, strawberry, & tahitian vanilla ice creams	
Caramelized Pecan Walnut Chocolate Tart	\$8.00
with a creme anglaise	
Seasonal Mixed Berries	\$8.00
mixed berries served with coulis sauce & tahitian vanilla ice cream	
Creme Brulee	\$8.00
soft vanilla custard mixed with fresh berries & a glazed sugar crust	
Assortment Of Tropical Sorbets	\$8.00
guava, mango and papaya sorbet with fresh fruit & coulis sauce	
Tarte Tatin	\$8.00
caramelized apple tart with tahitian vanilla ice cream	

Imported European Cheese Platter

\$14.50