

BÂTARD

Set Lunch Menu

Cold Starters

Cold Angel Hair, Grilled Obsblue Prawn, Kombu

Japanese Tomatoes Ratatouille

Hay Smoked French Pigeon from Challan, Orange, Hazelnuts

Hot Starters

Baby Squid a la Plancha

Scallop Rouelle, Maine Lobster, Crustacean Sauce

Forest Mushrooms on a Filo Pastry, Eggplant

Main Course

Crispy Skin Suckling Pig, Apples, Poultry Jus

Grilled Maine Lobster Spaghetti

Grilled Wagyu Bavette M9+ from Mayura Station, Fries, Bearnaise

Desserts

Fresh Baked Madeleines, Chocolate Mousse

Pistachio Financier

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

3 Courses - 380 (1 Starter/ 1 Main/ 1 Dessert)

4 Courses - 480 (1 Cold Starter/ 1 Hot Starter/ 1 Main/ 1 Dessert)

BÂTARD

In creating this new restaurant Bâtard, we wanted to establish a space where wine enthusiasts could come and enjoy the finest wines of the world with dishes specially crafted to enhance the wine drinking experience. So, we teamed up with the dining expertise of Chef Peter Teo and the team from Bistro du Vin to produce a menu of simple, uncomplicated but flavourful dishes that are just what we want when we drink fine Burgundy, Bordeaux, Champagne, Riesling, Barbaresco, Hermitage, and the other many wonderful wines of the world. For us, that means dishes that aren't too fussy and complement rather than detract from the wine. We source the world's best fresh ingredients, prepare them thoughtfully with care, and let the magic happen between plate and glass.

Starters

52-Month Iberian Ham
380

House-made Duck Rillettes on Toast
160

Danish Langoustine in Brick Pocket, Basil
240

Baby Squids a la Plancha
160

Charred Obsidian Prawns from New Caledonia
180

Scallop Rouelle, Maine Lobster, Kristal Caviar
120

Cold Angel Hair, Kristal Caviar, Kombu
380

Mains

Forest Mushrooms on a Filo Pastry, Eggplant
240

Grilled Maine Lobster, Spaghetti
280

Crispy Skin Suckling Pig, Apples, Poultry Jus
320

Charred Wagyu Bavette M9+ from Mayura Station, Fries, Béarnaise
320

Bigger Plates

Bâtard's Signature Roast Chicken, Pilaf Rice - Serves 2-4
790
(Pre Order is Required)

Charred Wagyu Ribeye M8 from Mayura Station - Serves 2-4
1,600

Sides 90 EACH

Fries | Fennel Salad | Sautéed Maitake Mushrooms | Roasted Green Asparagus

Fromage and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House
120

Orange Soufflé, Vanilla Ice-cream
120

Fresh Baked Madeleines, Chocolate Mousse
120

Apple Tart, Crushed Dragée
120

Please inform us in advance of any allergy | Price in HKD | 10% service charge

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  Batard HK