

# BÂTARD

## *Set Lunch*

House-made Duck Rillettes on Toast  
52-Month Iberian Ham



Cold Angel Hair, Grilled Obsidian Prawn, Kombu  
(supplement 8g of Kristal Caviar +HK\$280)



Scallop Rouelle, Maine Lobster, Crustacean Sauce



Grilled Wagyu Bavette M9+ from Mayura Station, Fries, Bearnaise  
Or  
Grilled Maine Lobster, Pasta




Fresh Baked Madeleines

*Priced at \$498 Per Person*

All menu items are subject to change according to seasonality and availability

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

 Batard HK

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## *Lunch - à la carte*

### *Starters*

52-Month Iberian Ham

380

House-made Duck Rillettes on Toast

160

Cold Angel Hair, Kristal Caviar, Kombu

380

Scallop Rouelle, Maine Lobster, Kristal Caviar

190

Fruit Tomato Tart, Fennel Pollen, Burrata

280

### *Mains*

Skate Grenobloise – Serves 2-4

600

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

320

Crispy Skin Suckling Pig, Cabbage, Radishes

320

Charred Wagyu Ribeye M7 from Mayura Station - Serves 2-4

1,600

### *Sides 90 EACH*

Fries | Sautéed Dao Miu | Grilled French Beans

### *Fromage and Desserts*

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

120

Fresh Baked Madeleines



120

Apple Tart, Crushed Dragée

120

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