

BÂTARD

Dinner

Starters

52-Month Iberian Ham	380
Oyster with Ginger, Kombu Vinaigrette	70
Cold Angel Hair, Kristal Caviar, Kombu	380
Slow Poached Foie Gras, Black Périgord Truffles, Hazelnuts	500
House-made Duck Rillettes on Toast	160
Trout Roe Tartlets	180
Danish Langoustine in Brick Pocket, Basil	280
Japanese Fruit Tomato Tart with Fennel Pollen and Burrata	280
Saucisson en Brioche	120

Mains

Charred Wagyu Bavette M9+ from Mayura Station, Fries, Béarnaise	320
Skate Grenobloise - Serves 2	320
Bâtard's Signature Roast Chicken, warm Pilaf Rice - Serves 2-4 (Pre order is Required)	790
Charred Wagyu Ribeye M9 from Mayura Station - Serves 2-4	1,800

Sides 90 EACH

Fries | Sautéed Dao Miu | Grilled French Beans

From age and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House	120
Fresh Baked Madeleines	120
Apple Tart, Crushed Dragée	150
Paris Brest	160

18th February, 2021

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