

# BÂTARD

## *Dinner*

### *Starters*

52-Month Iberian Ham

300

Smoked Beef Tartare, Potato Mille-Feuille

95

Fruit Tomato, Pistachio Pesto, Burrata Ice

180

Cold Angel Hair, Kristal Caviar, Kombu

390

Bâtard's Burger

Duck Patty, Foie Gras, BBQ Sauce

260

Japanese Fruit Tomato Tart with Burrata

280

Normandy Langoustine, Tagliatelle, Manjimup Black Truffle

390

### *Mains*

Grilled Threadfin, Fennel, Sauce Vierge

200

Pyrenees Pork Loin, Maitake, Green Asparagus, Mustard Jus

420

Bâtard's Signature Roast Chicken, Warm pilaf Rice - Serves 2-4

880

Barbarie Female Duck from Dombes, Poivrade Sauce

1500

2GR Wagyu Striploin M9, Girolles, Tellicherry Peppercorn Sauce - Serves 2-4

1600

### *Sides*

Fries 90 / Charcoal Grilled Maitake 90 / Brussel Sprout 100

### *Fromage and Desserts*

Selection of Farm Cheeses

280

Gold Rush Sweet Corn, Brillat-Savarin, Popcorn

130

Fuji Apple Tarte Tatin, Madagascar Vanilla Ice Cream

140

Fresh Baked Madeleines

120

Palm Sugar Canelé

130