

# BÂTARD

## *Lunch*

### *Starters*

52-Month Iberian Ham

380

Krystale Oyster with Ginger, Kombu Vinaigrette

90

Cold Angel Hair, Kristal Caviar, Kombu

390

Beef Tartare Cannelloni

190

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

### *Mains*

Roasted Wagyu Ribeye M9 from Mayura Station - Serves 2-4

1,800

### *Sides*

Grilled French Beans

90

### *Fromage and Desserts*

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

120

Apple Tart, Homemade Vanilla Ice Cream

*(Preparation time 30 minutes is Required)*

150

Fresh Baked Madeleines

120

26<sup>th</sup> September, 2021