

# BÂTARD

## *Lunch*

### *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

### *Mains*

Grilled Threadfin, Fennel, Sauce Vierge

200

Poached Brittany Turbot in Vin Jaune with Morel and Leek

1400/600g

1600/800g

Pyrenees Pork Loin, Maitake, Green Asparagus, Mustard Jus

420

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

880

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

1600

### *Sides*

Fries 90 / Brussel Sprout 100 / Charcoal Grilled Maitake 90

### *Fromage and Desserts*

Selection of Farm Cheeses

280

Fuji Apple Tarte Tatin, Madagascar Vanilla Ice Cream

140

Yellow Peach, Greek Yogurt, Mint

120

Fresh Baked Madeleines

120