

BÂTARD

Dinner

Starters

52-Month Iberian Ham

380

Beef Tartare Cannelloni

190

Chutoro, Bafun Uni, Mikan Vinaigrette

400

Brittany Brown Crab, Horseradish, Kristal Caviar

430

Cold Angel Hair, Kristal Caviar, Kombu

390

Comté Soufflé, Jerusalem Artichoke, Périgord Winter Truffle

300

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

“Parisian Gnocchi Carbonara”, Celeriac, Périgord Winter Truffle

330

Stuffed Morel, Petit Pois, Madeira

350

Mains

Brittany Blue Lobster, Chervil Root, Risoni - Serves 2

1400

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

880

Pyrenees Baby Lamb Rack, Ratatouille, Natural Jus - Serves 2-3

1200

Sides

Maitake 120 / Fries 90 / Green Asparagus 120

Caviar

Bâtard’s Réserve Kristal Caviar, Traditional Garnishes

2880/100g

5880/250g

Fromage and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

280

Fuji Apple Tarte Tatin serve with Homemade Vanilla Ice Cream

(Preparation time 30 minutes is Required)

150

Uchiyama Farm Strawberry, Chantilly Cream, Elderflower

160

Mont Blanc

160

Fresh Baked Madeleines

120

Palm Sugar Canelé

130