

# BÂTARD

## *Lunch*

### *Starters*

52-Month Iberian Ham

380

Beef Tartare Cannelloni

190

Kyushu Island Cherry Tomato, Pimiento, Basil Sorbet

280

Cold Angel Hair, Kristal Caviar, Kombu

390

Morel Farci, Petit Pois, Sauce Madeira

350

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

White Asparagus from Loire Valley, Razor Clam, Oscietra Caviar

320

### *Mains*

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

1200

Iberico Pork Pluma, Jerusalem Artichoke, Truffle Jus - Serves 2

900

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

880

Kagoshima Striploin A4, Blaze Mushroom, Yuzu Koshu - Serves 2

1000

### *Sides*

Fries 90 / Charcoal Grilled Maitake 90 / Green Asparagus 120

### *Fromage and Desserts*

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

280

Fresh Baked Madeleines

120

Uchiyama Farm Strawberry, Chantilly Cream, Elderflower

160

Fuji Apple Tarte Tatin serve with Homemade Vanilla Ice Cream

150