

## Starters

ASSORTMENT *of* CHINESE STEAMED DUMPLINGS  
FRESH CORIANDER, HOT SAUCE

CHICKEN FRIED SPRING ROLLS 

FRESH GUACAMOLE *and* FLAME-GRILLED AVOCADO   
ESPELETTE PEPPER AND CORIANDER

QUINOA BABY SPINACH SALAD   
GRILLED GREEN VEGETABLES & FRESH FRUITS

BLACK ANGUS CARPACCIO   
TRUFFLE, YUZU DRESSING AND PARMESAN CHEESE

TEMPURA PRAWNS *and* GINGER   
FLAME-GRILLED AVOCADO WITH ESPELETTE PEPPER AND CONDIMENT

WHOLE LOBSTER, AVOCADO *and* MANGO TARTARE   
"GUITTO" CRUNCHY BREAD

SCALLOP CARPACCIO *with* TRUFFLE *and* CAVIAR   
"PLATINUM" CAVIAR, SUMMER TRUFFLE, SOYA VINAIGRETTE, YUZU

CREAMY BURRATINA   
HEIRLOOM TOMATOES

PETROSSIAN IMPERIAL OSETRA CAVIAR (30G)  
WITH FINE GARNISH AND BLINIS

## Bâoli Ceviches

SEA BREAM CEVICHE *with* ALMOND MILK  
BABY SPINACH, PINEAPPLE

SALMON CEVICHE *with* EXOTIC FRUITS  
CITRUS FRUITS, RED ONION

SEA BASS CEVICHE *with* RASPBERRY *and* EDAMAME  
YUZU, SOYA SAUCE

## Raw Fish Corner

EDAMAME

CALIFORNIA KING SALMON *8 PIECES*

SASHIMI APPETIZER *9 PIECES*  
TUNA, SEA BASS AND SALMON

SATÉ SALMON SASHIMI *8 PIECES*  
GINGER CONDIMENT, SPRING ONION

LOBSTER CRAZY ROLL *8 PIECES*

HOT ROLL *8 PIECES*  
SALMON AND TUNA SPICY TARTAR

SUSHI MORY *16 PIECES*  
CALIFORNIA ROLLS, SUSHI

SEA BASS CALIFORNIA ROLL *8 PIECES*  
LEMON THYME

VEGETARIAN CALIFORNIA ROLL *8 PIECES*  
AVOCADO

SEA BASS SASHIMI (700 G)  
LEMON THYME

“ THE FAMOUS 50 ” *50 PIECES*  
SELECTION OF SUSHI, SASHIMI, CALIFORNIA ROLLS, CALAMARI SALAD “CHUKA IKA”

## Wagyu

CENTER CUT BEEF TENDERLOIN (200 G)  
“WAGYU 5+, U.S.A.”

PRIME RIB (1 KG)  
“WAGYU 5+, U.S.A.”

## Land

CHEF’S CUT (200 G)  
SKIRT STEAK - “BLACK ANGUS, U.S.A.”

FREE RANGE CHICKEN MARINATED *with* THAI SPICES  
“FRANCE”

FILET MIGNON (200 G)  
“GERMANY”

BONE *in* VEAL CHOP (300 G)  
BREADED IN GREEN BREADCRUMBS - “FRANCE”

RIB STEAK (280 G)  
“PRIME BLACK ANGUS, U.S.A.”

PRIME RIB (1 KG)  
“BLACK ANGUS, U.S.A.”

TANDEM VEAL CHOP (800 G)  
“FRANCE”

TOMAHAWK STEAK (1,5 KG)  
“BLACK ANGUS, U.S.A.”

## Bâoli Signatures

SCALLOP CARPACCIO *with* TRUFFLE *and* CAVIAR  
“PLATINUM” CAVIAR, SUMMER TRUFFLE, SOYA VINAIGRETTE, YUZU

SEA BASS SASHIMI (700 G)  
LEMON THYME

TOMAHAWK STEAK (1,5 KG)  
“BLACK ANGUS, U.S.A.”

ROASTED JOHN DORY  
PROVENÇAL-STYLE

TEPPANYAKI SPINY LOBSTER TAIL

## Sea

PAN SEARED SCALLOPS  
ON A TRUFFLE POTATO PURÉE AND SOME WILD ROCKET LEAVES

BLACK COD  
DEN MISO MARINATED

SOLE MEUNIÈRE *or* GRILLED

GRILLED SEA BASS

GRILLED OCTOPUS MARINATED *in* LEMON

ROASTED JOHN DORY  
PROVENÇAL-STYLE

GRILLED LARGE PRAWNS (2 PIECES - 350 G)  
FRESH HERBS OIL

## Asian Corner

CHINESE NOODLES *with* LARGE KING PRAWNS

CRISPY THAI SEA BASS

BEEF LOC LAC  
CRYING TIGER BÂOLI-STYLE

SAUTÉED KING PRAWNS  
WITH LEMONGRASS AND PEPPERS

“ BÂOLI ” TEPPANYAKI  
BEEF, CHICKEN, DUCK

“ ROYAL ” TEPPANYAKI  
TUNA, SALMON, SEA BASS

YAKITORI CHICKEN SKEWERS  
AND SESAME SEEDS

TEPPANYAKI SPINY LOBSTER TAIL

## Italian Corner

AVOCADO PENNE  
AND HALF-DRIED TOMATO

LARGE PRAWNS RISOTTO  
VIOLIN COURGETTE TARTARE, LIME ZEST

SUMMER TRUFFLE RISOTTO  
VEAL JUICE

## Side Dishes

ASIAN WHITE RICE

SAUTÉED NOODLES

HOME-MADE POTATO PURÉE

HOME-MADE FRENCH FRIES

SAUTÉED VEGETABLES

VEGETABLES “*au PISTOU*”

SUCRINE LETTUCE HEART

CRUNCHY GREEN BEANS

AUBERGINES FONDANT

MACARONI CASSEROLE *with* TRUFFLES

HOME-MADE TRUFFLE POTATO PURÉE

GRATED SUMMER TRUFFLES FRESH FRENCH FRIES

*Our dishes do not include side*

*Give in to temptation by the abundance and quality of our products  
by discovering it “ FAMILY STYLE ”*

## Sweet Corner

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SOFT DARK CHOCOLATE FONDANT 68% (GLUTEN FREE) 𣎐  
AND ITS VANILLA-FLAVOURED SOYA MILK

BÂOLI CHEESECAKE 𣎐  
RED FRUITS PULP

CRÊPES SUZETTE 𣎐  
MADE IN FRONT OF YOUR EYES

LEMON MERINGUE ICE FLAKE 𣎐

PINACOLADA LINGOT 𣎐  
COCONUT MOUSSE

CHOICE *of* ICE CREAM *and* SORBETS

GOURMET COFFEE 𣎐  
COFFEE AND HOME-MADE MINIATURE DESSERTS

YUZU COLONEL  
YUZU SORBET AND BELVEDERE VODKA

DARK CHOCOLATE FONDUE (FOR 2 PEOPLE) 𣎐  
VANILLA-FLAVOURED MERINGUE, CHURROS, SMALL TEA SPONGE CAKE AND FRESH FRUITS

RED FRUITS PLATTER 𣎐

GIANT FRESH FRUITS PLATTER 𣎐

bâoli™  
— CANNES —



[www.baolicannes.com](http://www.baolicannes.com)

*Christophe Gervais*

CHEF BÂOLI GROUP

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Reservations

+33 (0)4 93 43 03 43

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*The restaurant does not accept cheques*

Credit, debit and AMEX cards from 77€  
Net prices, Service Included

*We provide our customers  
with the traceability of our beef*

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𣎐 «Home-made» dishes are prepared on site with fresh products

