

Starters

ASSORTMENT *of* YOOM STEAMED DUMPLINGS
THAT BASIL BEEF, WILD SHRIMPS, BLACK TRUFFLE EDAMAME

CHICKEN FRIED SPRING ROLLS 

FRESHLY PREPARED AVOCADO GUACAMOLE 
AND CORN TACOS

SOLO
TO SHARE

TRUFFLE BEEF TARTARE 
MAKI STYLE

GINGER PRAWNS TEMPURA 
FLAME-GRILLED AVOCADO AND CONDIMENT


FRIED CUTTLEFISH PARPADELLES 
SWEET PEPPER & ROCOTTO SAUCE

SUMMER TRUFFLE YELLOW TAIL 
PONZU VINAIGRETTE

COLD LOBSTER 
FRESH SEAWEED SALAD, KALE & CUCUMBER

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

Bâoli Ceviches

SCALLOPS CEVICHE *with* SMOKED SALT 
ORANGE & PASSION FRUIT

YELLOW TAIL CÉVICHE 
PONZU SAUCE

Raw Fish Corner

EDAMAME

CALIFORNIA KING SALMON *8 PIECES*

LOBSTER TEMPURA
ASPARAGUS CALIFORNIA & MIXED SPROUTS

YELLOW TAIL SASHIMI *7 PIECES*
JALAPENOS, ENOKI MUSHROOM & SAKUNAMIX

CRAB CALIFORNIA ROLLS *6 PIECES*
SOFT-SHELL CRAB TEMPURA

HOT ROLL *8 PIECES*
SALMON AND TUNA

SUSHI MORY *14 PIECES*
CALIFORNIA ROLLS, SUSHI

VEGETARIAN CALIFORNIA ROLLS *8 PIECES*
VEGETABLES PICKLES & SHIZO LEAF

LOBSTER SPRING ROLL

Land

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

FILET MIGNON *(200 G)*
“GERMANY”

LAMB CHOPS
CITRUS MARINATED, SLIGHTLY SPICY “U.E”

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

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

Bâoli Signatures

SEA BREAM SASHIMI STYLE
AVOCADO & LEMON LEAVES INFUSED PONZU SAUCE

ROASTED T.BONE CHIMICHURRI *(FOR 2 PEOPLE)*
CANDIED PADRON PEPPERS

BLACK RICE *and* SAUTEED KING PRAWNS
VEGETABLES, SOFT-BOILED EGG & ASIAN SAUCE

BLACK COD
DEN MISO MARINATED

“ THE FAMOUS 50 ” *50 PIECES*
SELECTION OF SUSHI, SASHIMI, CALIFORNIA ROLLS, FRESH OCTOPUS SALAD

Sea

PAN SEARED SCALLOPS
«PUGGLIA» TOMATOES & AJI AMARILLO SAUCE

GRILLED OCTOPUS
BEETROOT HUMMUS & FRIED CHICKPEAS

SOLE MEUNIÈRE *or* GRILLED

GRILLED SEA BASS

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

Asian Corner

PAD THAI
SAUTÉED CHICKEN NOODLES

CRISPY THAI SEA BASS

BEEF FILET
CRYING TIGER BÂOLI-STYLE

SAUTÉED KING PRAWNS
WITH LEMONGRASS AND ASIAN PEPPERS

GREEN CURRY TOFU *with* VEGETABLES
VEGETARIAN SUGGESTION

LOBSTER TAIL
RED CURRY SAUCE

Side Dishes

ASIAN WHITE RICE

SAUTÉED NOODLES

HOME-MADE POTATO PURÉE

HOME-MADE FRENCH FRIES

SAUTÉED VEGETABLES

SUCRINE LETTUCE HEART

CRUNCHY GREEN BEANS

ROASTED EGGPLANT, DRIED BONITO *and* GINGER

MACARONI CASSEROLE *with* TRUFFLES

HOME-MADE TRUFFLE POTATO PURÉE

SUMMER TRUFFLE HOME-MADE FRENCH FRIES

SUMMER TRUFFLE RISOTTO *(TO SHARE)*

Our dishes do not include sides

Sweet Corner

SOFT DARK CHOCOLATE FONDANT AND YUZU ☞

BÂOLI CHEESECAKE ☞

OREO & RASPBERRY

CHOICE of ICE CREAM and SORBETS

CRÊPES SUZETTE ☞

MADE IN FRONT OF YOUR EYES

GOURMET COFFEE ☞

COFFEE AND HOME-MADE MINIATURE DESSERTS

STAWBERRIES MILLE-FEUILLES ☞

CRUNCHY « ARLETTES » & MADAGASCAR VANILLA LIGHT CREAM

DARK CHOCOLATE FONDUE (FOR 2 PEOPLE) ☞

CHOCOLATE & CRANBERRY COOKIES, CHURROS, SMALL TEA SPONGE CAKE AND FRESH FRUITS

RED FRUIT PLATTER ☞

GIANT FRESH FRUIT PLATTER ☞

bâoli™
— CANNES —



www.baolicannes.com

Christophe Gervais

CHEF BÂOLI CANNES

Reservations

+33 (0)4 93 43 03 43

The restaurant does not accept cheques
Net prices, Service Included

We provide our customers
with the traceability of our beef

 Etablissement «**Maître Restaurateur**» depuis le 30 Novembre 2009
☞ «**Home-made**» dishes are prepared on site with fresh products

