

Starters

ASSORTMENT *of* YOOM STEAMED DUMPLINGS
BLACK ANGUS BEEF & GINGER - TRUFFLES & EDAMAME

CHICKEN FRIED SPRING ROLLS

FRESHLY PREPARED AVOCADO GUACAMOLE
SHICHIMI HOT PEPPER, YUZU & BLACK CORN TACOS

SOLO
TO SHARE

CRUNCHY PRAWNS
AJI AMARILLO SAUCE & BLACK CORN TACOS

TUNA TARTAR
AVOCADO & PONZU SAUCE

CHICKEN GYOZA
GINGER & BLACK MUSHROOMS

Sea

SOLE MEUNIÈRE (800G)
SHIZO BUTTER & YUZU PEELS

GRILLED SEA BASS (1KG)
FENNEL SHAVINGS & LEMONGRASS

Land

MARINATED FREE RANGE CHICKEN
SMOKED PAPRIKA & BURNED LIME - "U.E"

BEECH WOOD DUST RACK *of* LAMB
ALMONDS, CITRUS-MARINATED SAUCE SLIGHTLY SPICY "U.E"

RIB STEAK (300 G)
BURNED PADRONS, PANKA SAUCE "PRIME BLACK ANGUS, URUGUAY"

PRIME RIB (1 KG)
BURNED PADRONS, PANKA SAUCE "PRIME BLACK ANGUS, U.S.A."

TOMAHAWK (1,4 KG)
CRYING TIGER STYLE

Homemade dishes are created on site with raw ingredients

Dishes cooked in our charcoal ovens

Bâoli Signatures

SIMENTAL BEEF TATAKI
SESAME, RIQUETTE & TOBIKO EGG "GERMANY, NETHERLANDS"

GAMBERONI ROSSO CARPACCIO
BLACK GARLIC

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

BLACK COD
DEN MISO MARINATED

"THE FAMOUS"
SELECTION OF SUSHI, SASHIMI & CALIFORNIA ROLLS

Caviar Corner

KAVIARI KRISTAL (50G)
WITH FINE GARNISH & BLINIS

*All our dishes can be served with Caviar.
We recommend «Platinum» for your meats, «Titane» for your fishes.
ADDITIONAL CAVIAR ASTARA « PLATINE » OR « TITANE » (15G)*

Side Dishes

ASIAN FRIED RICE

SAUTÉED NOODLES

HOMEMADE POTATO PURÉE

HOMEMADE FRENCH FRIES

ROASTED CAULIFLOWER *and* SESAME PURÉE

ASIAN SUCRINE LETTUCE HEART

TRUFFLED ROASTED NEW POTATOES

HOMEMADE TRUFFLED POTATO PURÉE

BOK CHOÏ *and* PLEUROTE MUSHROOMS

Our dishes do not include sides

Raw Fish Corner

EDAMAME

CALIFORNIA KING SALMON *8 PIECES*
SPICY MAYO

LOBSTER TEMPURA
ASPARAGUS CALIFORNIA & SAKUNAMIX

HOT ROLL *8 PIECES*
TUNA & SALMON

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

TUNA FURIKAKE NIGIRI *3 PIECES*
RED TUNA - "FRANCE"

SEA BASS NIGIRI *3 PIECES*
MAZAGO EGG & YUZU

TRUFFLED YELLOWTAIL NIGIRI *3 PIECES*
& PONZU

CECINA BEEF NIGIRI *and* TRUFFLES *3 PIECES*

SALMON NIGIRI *3 PIECES*
DILL MARINATED

SEA BASS *and* TUNA CRISPY RICE
& PONZU

Asian Corner

PAD THAÏ
SAUTÉED CHICKEN NOODLES & PEANUTS - "U.E"

CUTTLEFISH INK FREGOLA SARDA
CRISPY THAÏ SEA BASS

BEEF FILET
CRYING TIGER BÂOLI STYLE - "GERMANY, NETHERLANDS"

SAUTÉED KING PRAWNS
WITH LEMONGRASS & ASIAN PEPPERS

SHRIMP DUMPLINGS *and* THAÏ BROTH
BOK CHOÏ, SHITAKÉ & SOY

FRIED TOFU *with* SHIITAKE MUSHROOMS
VEGAN SUGGESTION

Sweet Corner

SOFT DARK CHOCOLATE FONDANT (GLUTEN FREE) ☞
& VANILLA ICE CREAM

GOURMET COFFEE ☞
COFFEE & HOMEMADE MINIATURE DESSERTS

CHOICE of ICE CREAM and SORBETS

ORANGE BLOSSOM TROPEZIENNE ☞
& ALMONDS

Sweet Corner to Share

VANILLA CRÈME BRULÉE
FRESH RASPBERRIES AND FIGS

CHEESECAKE
& SMOKED WILLIAMS PEAR MARMELADE

PEANUTS GIANT SNICKERS

CRÊPES SUZETTE ☞
MADE IN FRONT OF YOUR EYES

bâoli™
— CANNES —



www.baolicannes.com



Cheques aren't accepted
CB & AMEX from 77€
Net prices, service included

*Tracability of meats is at
our customers disposal*

CHEF BÂOLI CANNES

Remi Solaz

☞ *Homemade dishes are created on site with raw ingredients*

🔥 *Dishes cooked in our charcoal ovens*

