

Starters

EDAMAME 

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

CHICKEN FRIED SPRING ROLLS 

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

TO SHARE

CRUNCHY PRAWNS 
AJI AMARILLO SAUCE & BLACK CORN TACOS

TUNA TARTAR 
AVOCADO & SOY SAUCE

CHICKEN GYOZA 
GINGER & BLACK MUSHROOMS

Sea

SOLE MEUNIÈRE (800G)
SHIZO BUTTER & YUZU PEELS

GRILLED SEA BASS (1KG) 
FENNEL SHAVINGS & LEMONGRASS

GRILLED KING PRAWNS 
SHIZO BUTTER & YUZU PEELS

Land

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


SMOKED RACK OF LAMB *with* CHERRY WOOD 
ALMONDS & SLIGHTLY SPICY CITRUS SAUCE - "U.E"

RIB STEAK (300 G) 
BURNED PADRONS, PANKA SAUCE - "PRIME BLACK ANGUS, ARGENTINE."

PRIME RIB (1 KG) 
BURNED PADRONS, PANKA SAUCE - "PRIME BLACK ANGUS, USA."

TOMAHAWK (1,4 KG) 
CRYING TIGER STYLE "PRIME BLACK ANGUS, USA."

 The "Home-made" dishes are elaborated on the spot with raw ingredients

 Dishes cooked in our charcoal ovens

Bâoli Signatures

FRESH CRAB AVOCADO
AJI AMARILLO JAM

YELLOW TAIL SASHIMI
TRUFFLE & PONZU SAUCE

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

BLACK COD
MARINATED WITH DEN MISO

“ THE FAMOUS ”
SELECTION OF SUSHI, SASHIMI & CALIFORNIA ROLLS

Caviar & Truffles

KAVIARI OCIESTRE (50G)
WITH FINE TOPPINGS & BLINIS

*All our dishes can be accompanied by Caviar. We recommend the «Platinum» for your meats, the «Titane» for your fish
ADDITIONAL CAVIAR ASTARA « PLATINIUM » or « TITANE» (15G)*

Side Dishes

ASIAN FRIED RICE

SAUTÉED NOODLES

HOME-MADE MASHED POTATOES

HOME-MADE FRENCH FRIES

ROASTED CAULIFLOWER *and* BLACK SESAME PUREE

TETRAGONE SESAME VINAIGRETTE *and* MISO SHAVINGS

ROASTED POTATOES *with* TRUFFLES

BOK CHOY *and* OYSTER MUSHROOMS

Our dishes do not include sides

Raw Fish Corner

LOBSTER TEMPURA
CALIFORNIA WITH ASPARAGUS, SAKUNAMIX

HOT ROLL TEMPURA 5 *PIECES*
TUNA AVOCADO TARTAR, SOY SAUCE, BONITO VINEGAR & YUZU

ROYAL SALMON CALIFORNIA 8 *PIECES*
SPICY MAYO

VEGETARIAN CALIFORNIA 8 *PIECES*
VEGETABLE PICKLES & SHISO LEAVES

SHRIMP TEMPURA CALIFORNIA 8 *PIECES*
AVOCADO MARINATED WITH SOY

WHITE FISH CALIFORNIA MARINATED
WITH TRUFFLES 8 *PIECES*
ASPARAGUS, FRIED LEEKS AND TRUFFLE SHAVINGS

TUNA FURIKAKE NIGIRI 2 *PIECES*
RED TUNA - "FRANCE"

BELLY *of* FLAMBED SALMON NIGIRI 2 *PIECES*
SOY SAUCE & YUZU

YELLOW TAIL NIGIRI WITH TRUFFLE 2 *PIECES*
& PONZU

Asian Corner

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

CRISPY SEA BASS BIBIMBAP
& YAKINIKU SAUCE

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

SAUTÉED KING PRAWNS
WITH LEMONGRASS & ASIAN PEPPERS

SHRIMP DUMPLINGS *with* THAI BROTH
BOK CHOY, SHITAKE & SOY

FRIED TOFU *with* SHIITAKE MUSHROOMS
VEGAN SUGGESTION

Sweet Corner

SOFT DARK CHOCOLATE FONDANT (GLUTEN FREE) 🏠
WITH VANILLA ICE CREAM

GOURMET COFFEE 🏠
COFFEE & HOME-MADE MINIATURE DESSERTS

CHOICE OF ICE CREAM AND SORBET

Sweet Corner to Share

VANILLA CRÈME BRÛLÉE
RASPBERRIES

CHEESECAKE
WITH RED FRUIT MARMALADE

GIANT PEANUT SNICKERS

CRÊPES SUZETTE 🏠
CRAFTED LIVE

bâoli™
— CANNES —



www.baolicannes.com



CHEF BÂOLI CANNES

Remi Solaz

🏠 The "Home-made" dishes are elaborated on the spot with raw ingredients
🔥 Dishes cooked in our charcoal ovens

Cheques are not accepted

CB & AMEX from 77€
Net prices, service included

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

