

## Starters

EDAMAME

WILTED MUSHROOM TACOS   
OYSTER MUSHROOM AND SHIITAKE CONFIT'

TUNA TACOS   
GINGER, JALAPENOS AND GUACAMOLE

SHREDDED BEEF TACOS   
ASIAN FLAVORS

POTATO CROMESQUI   
TUNA SASHIMI, YUZU & TRUFFLE SAUCE

CHICKEN FRIED SPRING ROLLS

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

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

CRUNCHY PRAWNS   
AJI AMARILLO SAUCE & BLACK CORN TACOS

CHICKEN GYOZA   
GINGER & BLACK MUSHROOMS

SEA BASS CARPACCIO   
VERBENA OIL, GRAPEFRUIT ZEST & GLAZED LEMON CONFIT

GRILLED BEEF TATAKI   
GARLIC CHILLI SAUCE, MUSTARD PICKLES & PUFFED BUCKWHEAT

OBSIBLUE SHRIMP   
ORANGE & VEGETARIAN CHILLI SAUCE

## Land

YAKITORI CHICKEN SKEWERS   
LEEKS & BURNED LIME

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


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


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

TOMAHAWK BLACK ANGUS *(1,4KG)*   
CRYING TIGER STYLE, ORIGIN USA

WAGYU BEEF CHATEAUBRIAND *(500G)*   
GRADE 4-5, ORIGIN AUSTRALIA

WAGYU PRIME RIB *(1KG)*   
GRADE 6-7, ORIGIN AUSTRALIA

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

 Dishes are cooked in our charcoal ovens

## Bâoli Signatures

CRUNCHY TUNA ABURI  
SMOKED & SPICY MAYONNAISE SAUCE

YELLOW TAIL SASHIMI  
SUMMER TRUFFLE & PONZU SAUCE

BLACK COD  
MARINATED WITH DEN MISO

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

WHOLE LOBSTER ROYAL BAERI CAVIAR  
CORAL MAYONNAISE & CRISPY POTATOES

KING CRAB  
GREEN PAPAYA SALAD, ORIGIN RUSSIA

## Caviar & Truffles

KAVIARI OSCIÈTRE *(50G)*  
WITH ITS FINE TOPPINGS & BLINIS

KAVIARI OSCIÈTRE *(100G)*  
WITH ITS FINE TOPPINGS & BLINIS

TUNA TARTARE *with* ROYAL BAERI CAVIAR  
YUZU MISO SAUCE

*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)*

*All our dishes and sides can be accompanied by Truffle  
ADDITIONAL TRUFFLE*

## Side Dishes

ASIAN FRIED RICE

SAUTÉED NOODLES

HOME-MADE MASHED POTATOES

HOME-MADE FRENCH FRIES

GRILLED BROCCOLINI

FRESH SPINACH *with* TRUFFLE *and* PARMESAN SHAVINGS

MISO EGGPLANT

BOK CHOY *and* OYTSER MUSHROOMS

GRILLED ASPARAGUS

*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* TRUFFLE *8 PIECES*  
ASPARAGUS, FRIED LEEK AND TRUFFLE SHAVINGS

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

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

YELLOW TAIL NIGIRI *with* TRUFFLE *2 PIECES*  
& PONZU

SEA BREAM TRIO IN SASHIMI

## Sea

SOLE MEUNIÈRE *(800G)*  
SHISO BUTTER & YUZU

GRILLED SEA BASS *(1,2KG)*  
FENNEL SHAVINGS & LEMONGRASS

## Asian Corner

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

FRIED RICE *with* OCTOPUS  
GINGER, LEMONGRASS, CORIANDER, ASPARAGUS & SNOW PEAS

BEEF FILET  
CRYING TIGER - "GERMANY,NETHERLANDS"

SAUTÉED KING PRAWNS  
WITH LEMONGRASS & ASIAN PEPPERS

FRIED TOFU *with* SHIITAKE MUSHROOMS  
VEGAN SUGGESTION

SAUTÉED WHOLE LOBSTER  
TEPPANYAKI STYLE

# Sweet Corner

SOFT DARK CHOCOLATE FONDANT *(GLUTEN FREE)*  
VANILLA CUSTARD

GOURMET COFFEE  
COFFEE & MINIATURE DESSERTS

CRAZY SUNDAY ITALIAN STYLE  
YUZU LEMON ZEST, CHOCOLATE SAUCE, FLEUR DE LAIT SAUCE, PUFFED BUCKWHEAT

CHEESECAKE  
RED FRUIT MARMALADE

GIANT PEANUT SNICKERS

CRÊPES SUZETTE  
CRAFTED LIVE



www.baolicannes.com




CHEF BÂOLI CANNES


*Remi Solaz*

*Cheques are not accepted*

CB & AMEX from 77€  
Net prices, service included

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

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bâoli™  
— CANNES —

