## Starters 4

**EDAMAME** 

WILTED MUSHROOM TACOS 4 OYSTER MUSHROOM AND SHIITAKE CONFIT

TUNA TACOS 👙 GINGER, JALAPENOS AND GUACAMOLE

SHREDDED BEEF TACOS 4 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 4 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 4 VERBENA OIL, GRAPEFRUIT ZEST & GLAZED LEMON CONFIT

GRILLED BEEF TATAKI SIMMENTAL ORIGIN U.E 🐣 GARLIC CHILLI SAUCE, MUSTARD PICKLES & PUFFED BUCKWHEAT

OBSIBLUE SHRIMP ← ORANGE & VEGETARIAN CHILLI SAUCE

# Land 4

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 & Truffes

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

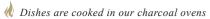
CHEESECAKE
RED FRUIT MARMALADE

GIANT PEANUT SNICKERS

CRÊPES SUZETTE CRAFTED LIVE

CHEF BÂOLI CANNES

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# www.baolicannes.com



Cheques are not accepted

CB & AMEX from 77€ Net prices, service included

We provide our customers with the traceability of our meats

