

Starters

EDAMAME

WILTED MUSHROOM TACOS 
OYSTER MUSHROOM AND SHIITAKE CONFIT

TUNA TACOS 
GINGER, JALAPENOS AND GUACAMOLE

SHREDDED BEEF TACOS 
ASIAN FLAVORS

TUNA SASHIMI *with* YUZU *and* TRUFFLE SAUCE 
POTATO CROMESQUI

CHICKEN FRIED SPRING ROLLS

ASSORTMENT *of* YOOM STEAMED DUMPLING
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 SIMMENTAL ORIGIN U.E 
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

 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

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 THAÏ
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

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

bâoli™
— CANNES —



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*

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

🔥 *Dishes are cooked in our charcoal ovens*

