

## Starters

EDAMAME

WILTED MUSHROOM TACOS   
OYSTER MUSHROOM AND SHIITAKE CONFIT

TUNA TACOS   
GINGER, JALAPENOS AND GUACAMOLE

SHREDDED BEEF TACOS   
ASIAN FLAVORS

PREMIUM TACOS TRILOGY   
- RUSSIAN KING CRAB WITH ROYAL BAERI CAVIAR  
- JAPANESE KAGOSHIMA BEEF WITH SUMMER TRUFFLE  
- MEDITERRANEAN O TORO AND FINGER LIME

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

CHICKEN FRIED SPRING ROLLS

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

FRESHLY PREPARED AVOCADO GUACAMOLE   
AJI AMARILLO PEPPER, LIME & 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

SCALLOP CARPACCIO *with* SUMMER TRUFFLES 

## Land

YAKITORI CHICKEN SKEWERS   
LEEKS & BURNED LIME


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


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

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

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

KAGOSHIMA FAUX FILET (400 G)   
ORIGIN JAPAN

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

 *Dishes are cooked in our charcoal ovens*

## Bâoli Signatures

CRISPY RICE RED TUNA  
SPICY MAYONNAISE & VEGETARIAN CHILLI PEPPER

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 TOPPING & BLINIS

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WITH ITS FINE TOPPING & BLINIS

TUNA TARTARE *with* ROYAL BAERI CAVIAR  
YUZU MISO SAUCE

*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 Truffles  
ADDITIONAL SUMMER TRUFFLES*

## 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

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 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

SAUTÉED WHOLE LOBSTER  
TEPPANYAKI STYLE


# Sweet Corner

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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

CRÈME BRÛLÉE with VANILLA  RASPBERRY

CHEESECAKE  
RED FRUIT MARMALADE

GIANT PEANUT SNICKERS

CRÊPES SUZETTE  CRAFTED LIVE

ASSORTMENT OF DESSERTS  
SNICKERS, CHOCOLATE FONDANT, CRAZY SUNDAY, ICED MOCHI & FRESH FRUITS

bâoli™  
— CANNES —



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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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