



Starters

EDAMAME	14 €
WILTED MUSHROOM TACOS  OYSTER MUSHROOM AND SHIITAKE CONFIT	16 €
TUNA TACOS  GINGER, JALAPENOS AND GUACAMOLE	18 €
SHREDDED BEEF TACOS  ASIAN FLAVORS	18 €
TUNA AVOCADO TARTAR  PONZU SAUCE & LEMON CAVIAR	38 €
CHICKEN FRIED SPRING ROLLS 	26 €
ASSORTMENT of <i>YOOM STEAMED DUMPLINGS</i>  BLACK ANGUS BEEF & GINGER - EDAMAME & TRUFFLE	29 €
FRESHLY PREPARED AVOCADO GUACAMOLE  AJI AMARILLO PEPPER, LIME & BLACK CORN TACOS <i>TO SHARE</i>	39 €
CRUNCHY PRAWNS  AJI AMARILLO SAUCE & BLACK CORN TACOS	28 €
CHICKEN GYOZA  GINGER & BLACK MUSHROOMS	29 €
SEA BASS CARPACCIO  VERBENA OIL, GRAPEFRUIT ZEST & GLAZED LEMON CONFIT	34 €
GRILLED BEEF TATAKI CHAROLAIS,ORIGIN FRANCE  GARLIC CHILLI SAUCE, MUSTARD PICKLES & PUFFED BUCKWHEAT	32 €
SCALLOP CARPACCIO <i>with</i> SUMMER TRUFFLES 	29 €

Land

YAKITORI CHICKEN SKEWERS  LEEK & BURNED LIME	32 €
SMOKED RACK OF LAMB <i>with</i> CHERRY WOOD  SLIGHTLY SPICY CITRUS SAUCE - "U.E"	85 €
RIB STEAK (300 G)  BURNT PADRONS, ROCOTO SAUCE -"PRIME BLACK ANGUS, ARGENTINE."	48 €
PRIME RIB (1 KG)  BURNT PADRONS, ROCOTO SAUCE -"PRIME BLACK ANGUS, USA."	250 €
TOMAHAWK BLACK ANGUS (1,4KG)  CRYING TIGER STYLE, ORIGIN USA	320 €

 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	27 €
YELLOW TAIL SASHIMI SUMMER TRUFFLE & PONZU SAUCE	38 €
BLACK COD MARINATED WITH DEN MISO	48 €
“ THE FAMOUS ” SELECTION OF SUSHI, SASHIMI & CALIFORNIA ROLLS	175 €

Caviar & Truffles

KAVIARI OSCIÈTRE (50G) WITH ITS FINE TOPPING & BLINIS	295 €
KAVIARI OSCIÈTRE (100G) WITH ITS FINE TOPPING & BLINIS	590 €
ADDITIONAL CAVIAR KAVIARI BAERI ROYAL (15G)	50 €

All our dishes and sides can be accompanied by Truffles

Side Dishes

ASIAN FRIED RICE	9 €
SAUTÉED NOODLES	9 €
HOME-MADE MASHED POTATOES	9 €
HOME-MADE FRENCH FRIES	9 €
GRILLED BROCCOLINI	12 €
FRESH SPINACH <i>with</i> TRUFFLE <i>and</i> PARMESAN SHAVINGS	16 €
MISO EGGPLANT	12 €

Our dishes do not include sides

Raw Fish Corner

LOBSTER TEMPURA CALIFORNIA WITH ASPARAGUS, SAKUNAMIX	45 €
HOT ROLL TEMPURA 5 <i>PIECES</i> TUNA AVOCADO TARTAR, SOY SAUCE, BONITO VINEGAR & YUZU	32 €
ROYAL SALMON CALIFORNIA 8 <i>PIECES</i> SPICY MAYO	35 €
VEGETARIAN CALIFORNIA 8 <i>PIECES</i> VEGETABLE PICKLES & SHISO LEAVES	28 €
SHRIMP TEMPURA CALIFORNIA 8 <i>PIECES</i> AVOCADO MARINATED WITH SOY	38 €
WHITE FISH CALIFORNIA MARINATED <i>with</i> TRUFFLE 8 <i>PIECES</i> ASPARAGUS, FRIED LEEK AND TRUFFLE SHAVINGS	40 €
TUNA FURIKAKE NIGIRI 2 <i>PIECES</i> RED TUNA - "FRANCE"	16 €
BELLY <i>of</i> FLAMBED SALMON NIGIRI 2 <i>PIECES</i> SOY SAUCE & YUZU PEPPER	14 €
YELLOW TAIL NIGIRI <i>with</i> TRUFFLE 2 <i>PIECES</i> & PONZU	16 €

Sea

SOLE MEUNIÈRE (800G) SHISO BUTTER & YUZU	18 €/100G
WHOLE GRILLED JON DORY (1,2KG) LEMONGRASS BUTTER & SAKÉ	13 €/100G

Asian Corner

PAD THAÏ SAUTÉED CHICKEN NOODLES & PEANUTS - "U.E"	36 €
FRIED RICE <i>with</i> OCTOPUS GINGER, LEMONGRASS, CORIANDER, ASPARAGUS & SNOW PEAS	38 €
BEEF FILET CRYING TIGER - "CHAROLAIS,ORIGIN FRANCE"	38 €
SAUTÉED KING PRAWNS WITH LEMONGRASS & ASIAN PEPPERS	35 €
FRIED TOFU <i>with</i> SHIITAKE MUSHROOMS VEGAN SUGGESTION	30 €

Sweet Corner

SOFT DARK CHOCOLATE FONDANT (GLUTEN FREE)  VANILLA CUSTARD	14 €
GOURMET COFFEE COFFEE & MINIATURE DESSERTS	16 €
CRAZY SUNDAY ITALIAN STYLE  YUZU LEMON ZEST, CHOCOLATE SAUCE, FLEUR DE LAIT SAUCE, PUFFED BUCKWHEAT	29 €
CRÈME BRÛLÉE with VANILLA  RASPBERRY	19 €
CHEESECAKE RED FRUIT MARMALADE	19 €
GIANT PEANUT SNICKERS	70 €
CRÊPES SUZETTE  CRAFTED LIVE	19 €
ASSORTMENT OF DESSERTS SNICKERS, CHOCOLATE FONDANT, CRAZY SUNDAY, ICED MOCHI & FRESH FRUITS	149 €





www.baolicannes.com



CHEF BÂOLI CANNES

Remi Solaz

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

 Dishes are 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*

bâoli™
— CANNES —

