Starters # -

EDAMAME	14 €
WILTED MUSHROOM TACOS 4	16 [€]
TUNA TACOS ← GINGER, JALAPENOS AND GUACAMOLE	18 €
SHREDDED BEEF TACOS =	18 €
TUNA AVOCADO TARTAR ## PONZU SAUCE & LEMON CAYIAR	38 €
CHICKEN FRIED SPRING ROLLS €	26 €
ASSORTMENT of YOOM STEAMED DUMPLINGS \triangleq black angus beef & ginger - edamame & truffle	29 €
FRESHLY PREPARED AVOCADO GUACAMOLE AJI AMARILLO PEPPER, LIME & BLACK CORN TACOS TO SHARE	39 €
CRUNCHY PRAWNS ← AJI AMARILLO SAUCE & BLACK CORN TACOS	28 €
CHICKEN GYOZA ← GINGER & BLACK MUSHROOMS	29 €
SEA BASS CARPACCIO $\stackrel{\triangle}{=}$ verbena oil, grapefruit zest & glazed lemon confit	34 €
GRILLED BEEF TATAKI CHAROLAIS,ORIGIN FRANCE $\stackrel{ ext{d}}{=}$ garlic chilli sauce, mustard pickles & puffed buckwheat	32 €
SCALLOP CARPACCIO with SUMMER TRUFFLES #	29 €

Land 4

YAKITORI CHICKEN SKEWERS de LEEKS & BURNED LIME	32
SMOKED RACK OF LAMB with CHERRY WOOD & SLIGHTLY SPICY CITRUS SAUCE - "U.E"	85
RIB STEAK (300 G) $\rlap{/}_{Q}$ burnt padrons, rocoto sauce -"prime black angus, argentine."	48
PRIME RIB (1 KG) (1 BURNT PADRONS, ROCOTO SAUCE - "PRIME BLACK ANGUS, USA."	250
TOMAHAWK BLACK ANGUS (1,4KG)	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	27
SPICY MAYONNAISE & VEGETARIAN CHILLI PEPPER	
YELLOW TAIL SASHIMI SUMMER TRUFFLE & PONZU SAUCE	38
BLACK COD MARINATED WITH DEN MISO	48
"THE FAMOUS"	175

Caviar & Truffes

KAVIARI OSCIÈTRE (50G) WITH ITS FINE TOPPINGS & BLINIS	295
KAVIARI OSCIÈTRE (100G) WITH ITS FINE TOPPINGS & 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 with TRUFFLE and PARMESAN SHAVINGS	16 €
MISO EGGPLANT	12 €

Our dishes do not include sides

Raw Fish Corner \(\text{\text{\text{\text{---}}}}



Sea

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

Asian Corner 👙 –

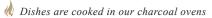
PAD THAÎ autéed chicken noodles & peanuts - "u.e"	36 €
FRIED RICE with OCTOPUS SINGER, LEMONGRASS, CORIANDER, ASPARAGUS & SNOW PEAS	38 €
BEEF FILET crying tiger - "charolais,origin france"	38 €
SAUTÉED KING PRAWNS VITH LEMONGRASS & ASIAN PEPPERS	35 €
FRIED TOFU with SHIITAKE MUSHROOMS EGAN SUGGESTION	30 €

Sweet Corner

SOFT DARK CHOCOLATE FONDANT (GLUTEN FREE) 🖨	14 ^e
GOURMET COFFEE COFFEE & MINIATURE DESSERTS	16 [€]
CRAZY SUNDAY ITALIAN STYLE ≟ YUZU LEMON ZEST, CHOCOLATE SAUCE, FLEUR DE LAIT SAUCE, PUFFED BUCKWHEAT	29 €
CRÈME BRÛLÉE <i>with</i> VANILLA 4 raspberry	19 €
CHEESECAKE red fruit marmalade	19 €
GIANT PEANUT SNICKERS	70 €
CRÊPES SUZETTE ∉ CRAFTED LIVE	19 €
ASSORTMENT OF DESSERTS	149 €

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

