

# CARTE DU BÀO

## Starters / Tapas

<b>Panier de crudités frais et croquants tapenade maison (2 pers)</b> Jumbo of crudités with its homemade sauce	17€
<b>Foie gras et son chutney de figue</b> Foie gras with chutney of Fig	20€
<b>Focaccia de Saumon fumé Ou Chèvre chaud</b> Toasted Focaccia with smoked salmon or warm cheese	19€
<b>Tartine Veggie (Caviar d'aubergines, poivron rouge, Mozza)</b> Toast bread with aubergines, red pepper, tomatoes and Mozza served with salad	17€
<b>Tartine BÀO (Crème de pecorino, jambon à la truffe et Mozza)</b> Toast bread with pecorino cream, Ham with truffle and Mozza served with salad	17€
<b>Planche du Boucher à Partager</b> Meat of the day to share	18€
<b>Gnocchi à la crème de truffe et coppa à Partager</b> ❤️ Gnocchi with creamy sauce truffle ,top with coppa, to share	18€
<b>Assiette de charcuterie (2 pers.)</b> Our Charcuterie selection	18€
<b>Assiette de fromage affiné (2 pers.)</b> Our Cheese selection	18€
<b>Assiette Duo charcuterie fromage (2 pers .)</b> Our Charcuterie & cheese duo platter	22€

## Plats / Mains Courses

<b>Gnocchi à la crème de truffe et tranche de coppa</b> Gnocchi with creamy sauce truffle ,top with coppa	25€
<b>Filet de Poisson du jour et sa Poêlée de légumes du marché</b> Fish of the day served with vegetables	28€
<b>Bavette de Bœuf Simmental et ses pommes de terre grenailles</b> Beef Bavette Black Simmental and his potatoes	32€
<b>Assiette BÀO à partager</b> ❤️ (2 pers) Mix plate to share	40€
<b>Desserts Home made</b> Crème Brulé, Chocolate cake with hot chocolate, Ile Flottante , Panacotta Red Fruit	8€