



HERE,
WE CELEBRATE A
FRIENDLY AND CREATIVE
CUISINE,
BLENDING LOCAL
PRODUCTS, SEASONAL
INGREDIENTS,
AND GENEROSITY —
TO OFFER A GOURMET
EXPERIENCE
THAT REFLECTS A
LIVELY, JOYFUL SPIRIT.



LE BADA

BORDEAUX

Opening hours : 12:00-2:30 PM | 7:00-10:30 PM

LUNCH MENU *

Starter + Main 24€
or
Main + Dessert

Starter + Main + Dessert 32€

**Available Monday to Friday,
lunchtime only*

FINGER FOOD 11:30AM-10:30PM

Vegetable tempura, ponzu sauce  9€

Fried Camembert AOP, green goddess sauce  9€

Artisanal bread with duck rillettes & royal sauce 16€

Crispy chicken, Sriracha sauce 12€

Ham & Cheese croquettes 15€

Southwest charcuterie board 160g 15€

Southwest cheese board AOP 160g 17€

Mixed board 160g 17€

Pair it with Château Belleruche +25€

KIDS MENU

Up to 12 years old

15€

Beef burger patty or breaded fish,
served with fries or vegetables

+


Churros or ice cream

+

Flavored syrup with water

STARTERS

Starter of the day * 10€

Onion soup with a twist, soft brioche
with emmental  11€

Leek with vinaigrette and condiments  11€

Perfect egg, mushroom foam,
parmesan  10€

Baked scallops, truffle sauce &
parmesan crisp 15€

MAIN COURSES

Dish of the day * 18€

Caesar salad 20€

Thai lentil curry, smoked tofu cream &
chili oil   19€

Conchiglioni stuffed with ricotta, served
on pumpkin cream  19€

Croque Bada, Bayonne ham PGI, Ossau-Iraty,
Espelette pepper béchamel sauce
vegetarian option available  20€

Arcachon Bay Sea bass filet, carrot two
ways & sumac 25€

Basque Bacon Burger (Limousin beef 140g),
confit onions, ewe's milk tomme, French fries 21€

French Beef filet, bordelaise sauce,
grenailles potatoes 28€

Gers Duck breast, apple & saffron
condiment, glazed quince 25€

Pair it with Charlotte & Jean-Baptiste Sénat +8€

DESSERTS

Dessert of the day * 10€

Homemade churros with chocolate sauce 9€

Brownie, caramel ice cream, caramelia espuma 10€

Baba Mojito 11€

First Riz – creamy rice pudding with vanilla &
caramel 10€

Pair it with the Calvados Sour +7€

The Feel Good Touch 12€

Coffee or Tea Gourmand (3 homemade mini desserts)

The Fancy Touch 20€

Champagne Gourmand (3 homemade mini desserts)



Vegetarian

Vegan

Fruits, vegetables & fish from the Southwest. Meats of French origin.
Prices include VAT and service.

Our dishes may contain unspecified allergens – please ask our team for details.