



**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 or Main + Dessert	24€
Starter + Main + Dessert	32€

**Available Monday to Friday, lunchtime only*




FINGER FOOD 11:30AM-10:30PM

Polenta fries, tomato chutney	 9€
Trio of mezze with focaccia: tapenade, spiced hummus, tofu spread with yuzu	  11€
Duck rillettes from the Landes	13€
Crispy chicken, rosemary BBQ sauce	13€
Piquillo arancini, Parmesan, wasabi mayonnaise	11€
Vegetable tempuras with sweet chili sauce	  10€
Mixed charcuterie and cheese board <i>Pair it with Château Belleruche +25€</i>	25€
Bada salad, Caesar dressing - free-range chicken, romaine, confit tomatoes, pickles, Parmesan <i>vegetarian option available</i>	 20€
Deli Bada - pastrami, coleslaw, pickles, onions, fries <i>vegetarian option available</i>	 21€
Homemade churros, chocolate sauce	9€

KIDS MENU Up to 12 years old 15€

Beef burger patty or breaded fish, served with fries or vegetables
+
Churros or ice cream
+
Water with syrup

STARTERS

Starter of the day *	10€
Mixed marinated beets, beet caviar with Port wine, puffed buckwheat	  11€
Grilled asparagus from the Landes, beurre blanc with black lemon, frilly mustard	 13€
Perfect egg, creamy pea purée, Kintoa pork belly	11€
Trout gravlax from Basque Country, yuzu-truffle-mushroom vinaigrette	14€

MAIN COURSES

Dish of the day *	18€
Orzotto with asparagus - spring shoots, feta, sunflower seeds, wild garlic, herb salad	 22€
Fresh pasta - black trumpet mushrooms, Ossau-Iraty cheese, Kalamata olives	  22€
Sage-infused confit sea bream - creamy coconut milk and cucumber, red quinoa and dill salad	25€
Bacon burger - Limousin beef, onion chutney, sheep's milk cheese, fresh vegetables, piquillo ketchup, fries <i>vegetarian option available</i>	 21€
Semi-cooked beef from Vignasse with satay sauce, round rice with honey and cider, vegetables with ponzu, peanuts, coriander	27€
Confit Ibaïama pork belly from Mayté - sweet potato mousseline with lime, baby carrots <i>Pair it with Charlotte & Jean-Baptiste Sénat +8€</i>	24€

DESSERTS

Dessert of the day *	10€
Vanilla profiteroles with chocolate sauce	10€
Strawberry crown, basil whipped cream and ice cream, shortcrust pastry	11€
First Riz - coconut rice pudding, candied mango, passion fruit gel, coconut espuma <i>Pair it with the Calvados Sour +7€</i>	10€
The Feel Good Touch <i>Coffee or Tea Gourmand (3 homemade mini desserts) With a glass of champagne +€8</i>	12€
Cheese platter from the South-West of France	13€



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

Our dishes may contain raw ingredients and/or allergens not listed among the ingredients. Our team is at your disposal for any request.