



LE BADA

BORDEAUX

 @lebadabordeaux

LE BADA

URBAN BISTRO

Here, the season dictates the menu and enjoyment guides the cooking.

In the kitchen, Chef Tiago and his team carefully select ingredients and create vibrant, generously portioned dishes, while in the dining room, Yvonnick and his team welcome you with a smile, warmth and good humour.

Le Bada: a seasonal bistro where sharing and enjoyment take centre stage...



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BORDEAUX

12H00-14H30 | 19H00-22H30

STARTERS

Butternut velouté with pumpkin seed crackers 9

Honey and miso glazed leeks, sweet potato crisps and chickpea crumble 12

Organic perfect egg, sautéed baby spinach and parsnip espuma 12

Smoked haddock with pan-fried potatoes and pomegranate vierge sauce 13

Terrine de campagne, homemade pickles and toasted bread 11

THE MUST-HAVES

Caesar salad, romaine lettuce, creamy Caesar dressing, homemade oven-roasted croutons, parmesan shavings and crispy chicken breast 22

Double smash burger with cheddar and maple syrup-glazed crispy bacon, French fries and homemade burger sauce 25

Hand-chopped beef tartare seasoned to your liking, French fries and green salad 23

Cheddar mac and cheese 18

CHEESES

Regional cheese plate, green salad, toasted bread and seasonal chutney 12

Faisselle of your choice: fresh herbs, honey and walnuts or seasonal fruit compotée 10

MAIN COURSES

Pan-fried beef fillet, green pepper sauce and French fries 29

Grilled lamb shoulder with fresh herbs and gratin dauphinois 27

Veal Milanese, crushed tomatoes and tagliatelle 28

Glazed cod, sesame seeds and oven-roasted vegetables 27

Spelt risotto with seasonal mushrooms 23

Signature dish: Half duck breast, slow-cooked potato pressé, butternut and hazelnut butter, polenta fries, citrus and autumn fruit jus 26

SIDE DISHES 6

Gratin dauphinois

Oven-roasted seasonal vegetables

Green salad, marinated tomatoes, pumpkin and sunflower seeds

CHILDREN 15

*Chopped steak and French fries
or cheddar mac and cheese
Ice cream
Water with fruit syrup*

For children up to 11 years old

DESSERTS

Generous dark chocolate mousse 10

Île flottante with bourbon and vanilla crème anglaise, salted butter caramel 10

Tarte tatin and gourmet vanilla cream 10

Belle Hélène poached pear in Earl Grey tea, vanilla ice cream and Dulcey sauce 10

Grand Marnier crêpes Suzette 10

Rum baba with infused rum and yuzu whipped cream 10