



# LE BADA

TOULOUSE

## LUNCH MENU

### LUNCH BUFFET

*From monday to friday*

Starters + Main course + desserts 25€

Starters + Main course or Main course + desserts 22€

## MAIN COURSES

<b>Prawns</b> 🍷	20€
Risotto and lemongrass bisque vegetarian option 🌿	
<b>Sea bream</b> 🍷	23€
Celery root, spinach and orange	
<b>Caesar salad</b>	16€
Romaine lettuce, parmesan cheese, hard-boiled egg, croutons	
<b>Vegetarian dish</b> 🌿	15€
Swiss chard fritter, rice, coconut sauce	
<b>Duck burger</b>	19€
Pulled duck confit, coleslaw vegetarian option 🌿	
<b>Pork ribs</b> 🍷	19€
Sweet and sour sauce, corn variations	

### CHILD MENU

11€

Until 12 years old

Pulled duck or sea bream fillet  
potatoes or rice

Chocolate cake ou rice pudding

 vegetarian

 gluten free

The origin of our meats is displayed within our restaurant.  
Allergen information : please consult the information at the restaurant's desk.  
Nets prices in euros, include VAT and service



# LE BADA

TOULOUSE

## DINNER MENU

### STARTERS TO SHARE OR NOT

<b>Bada mimosa egg</b>  	6€
Wholegrain mustard and tarragon	
<b>Tête de veau (traditional french dish)</b>	9€
Crispy, served with gribiche sauce	
<b>Poached egg</b>  	8€
Butternut squash cream and crushed chestnuts	
<b>Homemade duck foie gras</b>	17€
Semi-cooked, gingerbread and kumquat condiment	
<b>The Bada croque-monsieur</b>	12€
Béchamel sauce and white ham	
<b>Homemade gravlax salmon</b>	13€
Sesame blinis - lime and salted butter	
<b>Avocado carpaccio</b>  	8€
Citrus fruits and olive oil	
<b>Baby potatoes</b>  	6€
Chive cream	
<b>Shrimp</b> 	12€
x5 et aïoli	
<b>No. 3 Oysters from Leucate</b>	13€
x5 and shallots with sherry vinegar	

#### CHILD MENU








Until 12 years old

11€



Pulled duck or sea bream fillet  
potatoes or rice

Chocolate cake ou rice pudding

### MAIN COURSES

<b>King prawns</b> 	20€
Risotto and lemongrass bisque Vegetarian option available 	
<b>Sea bream</b> 	23€
Celery root, spinach and oranges	
<b>Bada Caesar salad</b>	16€
Romaine lettuce, Parmesan, hard-boiled egg, croutons	
<b>Vegetarian dish</b> 	15€
Swiss chard fritter, rice, coconut sauce	
<b>Duck burger</b>	19€
Pulled duck confit and coleslaw Vegetarian option available 	
<b>Pork ribs</b> 	19€
Sweet-and-sour sauce and corn variations	
<b>Beef Sirloin Steak</b> 	26€
Foie gras Rossini +€5, Pont-Neuf potatoes	

### DESSERTS

<b>Rice pudding</b> 	7€
Dulce de leche	
<b>Chocolate</b>	10€
Chocolate cake, roasted peanut ice cream	
<b>Choux Pastry</b>	9€
Paris-Brest style	
<b>Tartlet</b>	8€
Lemon curd and meringue Gluten-free option available 	
<b>Cheese selection</b>	11€
From cheesemaker Betty	

 vegetarian

 gluten free

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