



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

Prawns	⊗	20€
Risotto and lemongrass bisque		
vegetarian option	leaf icon	
Sea bream	⊗	23€
Celery root, spinash and orange		
Caesar salad		16€
Romaine lettuce, parmesan cheese, hard-boiled egg, croutons		
Vegeterian dish	leaf icon	15€
Swiss chard fritter, rice, coconut sauce		
Duck burger		19€
Pulled duck confit, coleslaw		
vegetarian option	leaf icon	
Pork ribs	⊗	19€
Sweet and sour sauce, corn variations		

CHILD MENU

Until 12 years old

11€

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

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

MAIN COURSES

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

DESSERTS

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

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potatoes or rice

Chocolate cake ou rice pudding

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