



LE BADA

TOULOUSE

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URBAN BISTRO

Here, the seasons shape the menu, and pleasure inspires the cooking. In the kitchen, Chef Inès and her team carefully select their ingredients and create vibrant, generous dishes full of character. In the dining room, Pierre and his team welcome you with warmth, simplicity, and genuine hospitality. Bada is a seasonal bistro built around sharing, good food, and the joy of eating together.





LE BADA

TOULOUSE

12PM-2PM I 7PM-10PM from Monday to Friday
7PM-10:30PM on Saturday


STARTERS

Andalusian gazpacho, fresh vegetables, olive oil croutons 10 

Plump field-grown tomatoes, creamy stracciatella, Modena balsamic vinegar, fresh basil 11 

Pâté en croute, pickles, mustard 13

Sautéed squid with piquillo peppers, tartar sauce 13


A selection of classic hors d'oeuvres (œuf mayonnaise, leek vinaigrette, celery remoulade, radishes with butter and salt) 12 

LARGE SALADS

CAESAR SALAD: crisp romaine lettuce hearts, creamy Caesar dressing, oven-roasted croutons, Parmesan shavings

With pan-seared, succulent chicken 21

With grilled prawns 23

SUMMER SALAD: the fresh taste of raw and grilled vegetables, green salad, olives, sun-dried tomatoes, Provencal herb focaccia 19 

RAWS

Fish ceviche with leche de tigre and tobiko 22

Tender beef tataki with spring onions and sesame seeds 22


The raw dishes are served with a herb salad and crunchy vegetable tagliatelle

MAIN COURSES

Linguini with pesto, Parmesan, sun-dried cherry tomatoes 19 

Glazed, pan-fried octopus, saffron risotto 28

Double smash burger, cheddar, crispy maple bacon, chips, homemade burger sauce 23

Delicious roasted aubergine au gratin, aubergine caviar, sun-dried vegetables, cashew nuts, red lentils & fregola 21 

A succulent and tender beef surprise, traditional homemade Béarnaise sauce, rosemary-crust new potatoes and roasted garlic 26

Pork pie with foie gras and a rich gravy, herb salad 23

SIDES DISHES 6

Sautéed sugar snap peas with sun-dried tomatoes and slices of black olives

Crushed new potatoes, rosemary, olive oil and roasted garlic

Crisp green salad, chives, pumpkin and sunflower seeds

CHILDREN 15

It is important to us that your child enjoy eating healthy, fresh, and well-prepared food.

Your child can choose what they like from the menu, and we will make them a portion to suit

Up to 12 years old

DESSERTS

Local cheese board, small green salad, toast and seasonal chutney 12

A rich, velvety dark chocolate mousse 10

Red berries served with a rich Madagascar vanilla cream 10

Profiteroles, chocolate sauce and roasted almond wafers 10

A delicate nectarine tart served warm with verbena ice cream 10

Mascarpone tiramisu with pistachios and pink Reims biscuits 10