



LE BADA

TOULOUSE

📷 @lebadatoulouse

LE BADA 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

12H00-14H00 | 19H00-22H00 Monday to Friday
19H00-22H30 Saturday

STARTERS

Butternut velouté, pumpkin seed crackers 9 🌱 🌱

Leek vinaigrette and honey miso, sweet potato chips, chickpea crumble 9 🌱

Organic perfect egg, sautéed baby spinach, parsnip espuma 10 🌱

Smoked haddock, potatoes in olive oil, pomegranate vierge sauce 12

Homemade country terrine, homemade pickles, toasted bread 9

THE CLASSICS

CAESAR SALAD: crisp romaine, creamy Caesar dressing, oven-baked croutons, parmesan, crispy chicken 21

DOUBLE SMASH BURGER: cheddar, crispy maple-glazed bacon, homemade fries, house burger sauce 20

HAND-CUT BEEF TARTARE: seasoned to your taste, homemade fries, baby leaf salad 23

MAC & CHEESE: baked cheddar macaroni 16 🌱

MAIN COURSES

Pan-seared beef fillet, green peppercorn sauce, homemade fries 30

Grilled lamb shoulder with fresh herbs, rich jus, gratin dauphinois 25

Large veal Milanese, tomato sauce, tagliatelles 26

Sesame-crusted cod loin, oven-roasted vegetables 23

Einkorn risotto, seasonal mushrooms 19 🌱 🌱

IGP duck breast, Jerusalem artichoke variations, rosemary panisse 28

CHEESE

Local cheese 12

Faisselle of your choice: fine herbs, honey, walnuts, seasonal fruit compote 9

CHILDREN 15

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

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

Up to 11 years old · Dessert included

DESSERTS 10

Tarte tatin, rich vanilla cream

Pear Belle Hélène poached in Earl Grey tea, vanilla ice cream, Dulcey sauce Rich, melt-in-the-mouth dark chocolate mousse

Crêpes Suzette with Grand Marnier

Rum baba with infused rum, Yuzu whipped cream

Floating island, bourbon vanilla custard, salted butter caramel

