





Ô BATIGNOLLES



TAPAS

SWEET POTATO WEDGE / honey mustard	9
MINI BURGER / Morbier cheese	22
COMTÉ CROQUETTE / fig jam	14
SALMON RILLETES / bread - dill cream	15
HANGER BEEF / bordelaise sauce	26
FRENCH FRIES / truffle oil	14
CROQUE-MONSIEUR BITES / ham & cheese, bread	18
SMOKED SALMON & AVOCADO / Poilâne bread	20
MOZZA / Poilâne bread	20


CLASSICS

QUICHE LORRAINE / bacon, cheese pie	14
CROQUE-MONSIEUR / toasted bread, ham, bechamel sauce 	20
FRENCH BURGER / homemade burger patty, Morbier cheese, truffle fries	25
GRILLED SALMON / baby vegetables, dill cream	26
VEGGIES PASTA / eggplant, tomato, parmesan, basil 	15
HANGER STEAK / grain-fed Australian beef, truffle pasta 	30
DUCK PARMENTIER / duck confit Shepherd's pie, mashed potato 	24

SALADS

NIÇOISE / tuna, green bean, egg, potato, tomato, black olive	17
GOAT CHEESE / honey, thyme, tomato, bacon, crouton 	15
SEAFOOD / shrimp, smoked salmon, avocado, grapefruit, shallots, sunflower seeds	18
CÆSAR / grilled chicken, egg, bacon, parmesan cheese, tomato, crouton	18
CHICKEN & BLEU CHEESE / avocado, egg, cucumber, carrot, tomato, sesame seeds 	18
ITALIAN / Mozzarella di bufala, 18 TH Bayonne cured ham, sun-dried tomato, pumpkin seeds	20
DRESSING - balsamic vinaigrette / lemon zest & olive oil / honey mustard / caesar	

SWEETS

CRÈME BRÛLÉE / vanilla custard	9
BROWNIE / vanilla ice cream	12
LEMON PIE / meringue 	10
CHOCOLATE TRUFFON / meringue	10
PANNA COTTA / trilogy raspberry, speculoos cream, apple	8

 Chef Recommendation  Vegetarian

All prices are subject to 10% service charge & 7% gst

• A PARIS DEPUIS 1860 •

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GOURMET FARM CHEESES

Air-flown cheese - Weekly arrivals from Europe

HARD CHEESE

- COMTÉ 24MTH (50g) / raw milk - full body, fruity 🍷
- TÊTE DE MOINE (40g) / raw milk - silky, aromatic & fruity
- APPENZELLER EXTRA (50g) / raw milk - powerful, intense & fruity 🍷
- PARMIGIANO REGGIANO 24MTH (50g) / raw milk - dry, strong & fruity

SEMI-HARD CHEESE

- MORBIER 5MTH (50g) / raw milk - creamy, soft & fruity

GOAT / EWE CHEESE

- VALENCAY AOP FERMIER (40g) / raw milk - goaty, intense & soft 🍷
- OSSAU IRATY AOC (40g) / raw milk - creamy, sweet & suttery

BLUE VEINED

- BLUE DES BASQUES (50g) / ewe pasteurized milk - rich, semi-strong & smooth
- FOURME D'AMBERT (50g) / raw milk - firm, fruity & pronounced taste

SOFT CHEESE w/ bloomy rind

- BRILLAT SAVARIN w/ TRUFFLE (40g) / pasteurized milk - triple cream cheese w/ truffles, creamy & soft 🍷
- CAMEMBERT AOP (50g) / raw milk - unctuous, buttery w/ delicate notes of apple

SOFT CHEESE w/ washed rind

- PLAISIR AU CHABLIS (40g) / pasteurized milk - strong & creamy, washed w/ Chablis wine
- PONT-L'ÉVÊQUE AOP (50g) / raw milk - smooth, creamy & round
- MOZARELLA DI BUFALA (75g) / pasteurized milk - delicate & soft

COLD CUTS

- 18^{MTH} BAYONNE CURED HAM (40g)
- ROSETTE (50g)
- SAUCISSON (50g)
- DUCK RILLETTES (60g) 🍷
- COOKED HAM (70g)
- COUNTRY TERRINE (60g)

ANY 3 22 / ANY 5 32 / ANY 7 42 / ONE 8
CHEESE / COLD CUT / MIX COLD & CHEESE ASSORTMENT 32

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