

BAKUS



Starters

- Carrot velouté, coconut, ginger, coriander oil and fresh coconut **9**
Butter-glazed white asparagus, gribiche sauce, tarragon oil and wood sorrel **14**
Perfect egg, roasted cauliflower, tahini sauce and salty granola **16**
Sea bream ceviche, leche de Tigre, mango, fresh coriander and coconut, red onions pickled **22**
Foie gras and roasted pineapple with spices **24**



Main dishes

- Daily special (lunch only) **19**
Linguine alle vongole **24**
Miso salmon, sesame and dill sour cream, fresh dandelions **25**
Duck breast roasted with spices and honey, glazed carrots with rosemary, puffed buckwheat **26**
Crispy sweet potato gnocchi, truffled parmesan cream, fresh summer truffle **32**
Beef tenderloin (200g), pepper or béarnaise sauce, Robuchon mash potatoes **35**

Sides

- Crunchy lettuce, lemon olive oil **4**
Robuchon mashed potatoes **5**
Roasted potatoes with garlic and thyme **5**
Stir-fried broccolitos with sesame **5**



Desserts

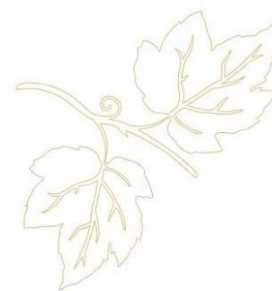
- Chocolate mousse **10**
Strawberry velouté, mascarpone whipped cream with vanilla from Madagascar **10**
Vanilla panacotta, homemade rhubarb coulis **11**
XXL chocolate-vanilla cookie, hazelnut praline, popcorn **14**
Café gourmand **12** - Double espresso supplement **15**



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9, rue des Capucines, Paris - 01 42 61 29 66

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To share



Beetroot basil hummus **12**

Salmon rillettes with fresh herbs and Espelette pepper **14**

Beef cheek croustis confit in red wine, homemade spicy ketchup sauce **16**

Truffle tarama, blinis **14**

fresh truffle supplement 9

Grilled cheese with Comté aged 24 months, Beaufort d'Alpage AOP, candied onions **18**

With ham 22

Mixed platter **29**

Comté 24 months, Beaufort d'Alpage AOP, St Maure de Touraine goat cheese, cured ham, white ham, chorizo

Iberico Bellota 40 months **27**

Cecina de León IGP 12 months **14**



Net price, service included



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