

BAKUS

STARTERS

Soup of the week	10
Caramelized onion and goat cheese pie	12
Perfect egg with seasonal pan-fried mushroom and black truffle cream	16
Foie gras and roasted spiced pineapple	24

MAIN COURSES

Our pasta of the week <i>Only for lunch - Monday to Friday</i>	19
Dish of the day <i>Only at lunchtime - Monday to Friday</i>	23
Beef tataki, cucumber and mango brunoise, stir-fried crunchy vegetables	24
Sea bream ceviche, Leche de Tigre sauce, mango, coriander and coconut, pickled onions	25
Pork tenderloin, confit pearl onion sauce, roasted baby potatoes	25
Semi-cooked salmon marinated in miso, sesame and cumin sauce, sautéed broccolini	26
Roasted IGP Landes duck breast with honey and spices, glazed carrots with rosemary, puffed buckwheat	29
Potato gnocchi with Parmesan cream and fresh black truffles	34

TO SHARE

Beetroot basil hummus	12
Truffle Gouda	12
Salmon rillettes with fresh herbs and Espelette pepper	14
Truffle tarama, blinis	14
Cecina de León IGP 12-month cured ham	14
Cheese plate with chutney	16
Truffle croque-monsieur	18
Iberian Bellota Ham, 40 months aged	27
Mixed plate: <i>Comté 24 months, Truffle Gouda, St Maure de Touraine, country ham, truffle ham, chorizo</i>	29

SIDES

Robuchon-style mashed potatoes	5
Sautéed broccolini with sesame	5
Roasted potatoes with garlic and lemon thyme	5
Stir-fried crunchy vegetables	6

DESSERTS

Gourmet coffee	12
Fresh fruit minestrone	12
Chocolate and salted caramel crisp	13
Pavlova with exotic fruits	14