



SUMMER

BY
LA BAUHINIA

THE REFRESHMENTS

Château D'ESCLANS

Bordered by cerulean hydrangeas, the sumptuous Château d'Esclans estate is located in the heart of Provence, near Saint Tropez, just a stone's throw from the Mediterranean.

Since its acquisition in 2006, Sacha Lichine's ambition has been to create one of the world's finest rosés, orchestrating the «Renaissance of Rosé».

LES ROSÉS DU CHATEAU D'ESCLANS



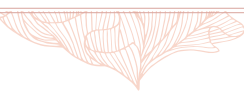
	15CL	75CL	150CL
WHISPERING ANGEL 2022	18	80	140
CHÂTEAU D'ESCLANS 2022	24	110	
GARRUS	48	298	



WHISPERING COCKTAILS

28

SPRITZ ROSÉ
FROZEN ROSÉ



CHAMPAGNE



VEUVE CLICQUOT NM PONSARDIN BRUT	29	140
RUINART NM BLANC DE BLANC	49	290
BOLLINGER NM BRUT ROSÉ	39	230
KRUG GRANDE CUVÉE	59	750

TO START

TUNA TATAKI 29
PONZU SAUCE

OCTOPUS CARPACCIO 29 
SPICED CONDIMENT, HERBS & LEMON

MARINATED SHRIMP 30
TOMATO & SESAME

CRISPY RICE
MARINATED & SPICY GAMBERROS TARTAR 32
TUNA TARTAR 32
TOMATO TARTAR 26

GRILLED CABBAGE 24
CAESAR SAUCE, ESPELETTE & SESAME

MARINATED RED MULLET 33 
VIRGIN SAUCE & CHILLI AJI AMARILLO

SEA BASS CRUDO 33
OLIVE OIL, YUZU & BUCKWHEAT

FRESH TOMATO 28
STRAWBERRY & TOFU CONDIMENT

MUSSELS 28
AÏOLI



FISH

TO SHARE

SOLE
180

TUNA CHOP
140

GRILLED LOBSTER
180

THE MUST-TRIES

SEA BASS 52
SEASONAL GARNISH

SAINT-PIERRE CONFIT 52
OLIVE OIL, ZAAATAR & LEMON

SQUID 40
TIMUT PARSLEY

LEAN FISH 48 
BAKED IN A BANANA LEAF,
HAKE, OKRA, MANGO & SPICED RICE

LOBSTER TORTELLINI 48

CATCH OF THE DAY

LE TURBOT

SEA BASS

RED MULLET

SAINT-PIERRE

MEAT

BEEF ENTRECÔTE NORMANDY
PURÉE & BÉARNAISE
54

WAGYU ENTRECÔTE
PURÉE & BÉARNAISE
150

POULTRY
CARROTS & GINGER
48



SALADS

BUCKWHEAT NOODLE SALAD 24
SESAME & CRUNCHY VEGETABLES

LOBSTER SALAD 62

SPINACH SALAD 46
TUNA, TRUFFLE & YUZU

STUFFED VEGETABLES 42
PESTO & AÏOLI

GARNISHES

10

FRENCH FRIES, LETTUCE, CRISPY RICE, VEGETABLES,
MASHED POTATOES

FOOD & WINE PAIRING

CHÂTEAU 16CL.
CRISPY RICE TOMATO TARTAR 3 PIECES 38

GARRUS 16CL.
CRISPY RICE TUNA CAVIAR 3 PIECES 88



MENU OF THE DAY

68

From Monday to Friday
Excluding public holidays
Lunch only

STARTERS

GRILLED CABBAGE
CAESAR SAUCE, ESPELETTE & SESAME

&

TUNA TATAKI
PONZU SAUCE

MAIN COURSE

FISH OF THE DAY



DESSERTS

BY *Maxence Barbot*

LA BAUHINIA'S SWEET OFFER IS CRAFTED
BY PASTRY CHEF MAXENCE BARBOT.
ASK FOR THE MENU!

Homemade dishes are prepared in-house from raw ingredients. If you have any allergies, intolerances, or dietary requirements, please consult our allergen list. Poultry origin: France - beef origin: France / Japan - Net prices in euros, taxes & service included. This restaurant does not accept checks.

FOOD & WINE PAIRING

CHÂTEAU 16CL.
CRISPY RICE TOMATO TARTAR 3 PIECES 38

GARRUS 16CL.
CRISPY RICE TUNA CAVIAR 3 PIECES 88



TASTING MENU

158

3 STARTERS
TO SHARE



MAIN COURSES

LOBSTER RAVIOLI
BISQUE AND MINISTRONE



SEA BASS
SEASONAL GARNISH



DESSERTS

BY *Maxence Barbot*

A LA CARTE



DESSERTS

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