

BARDOT

B R A S S E R I E

Easter Brunch

STARTERS

CLASSIC NIÇOISE* 24

tuna confit, fingerling potato, haricot verts, bitter greens

WHITE ASPARAGUS 21

poached farm egg, sauce polonaise, bottarga

add petrossian daurenki caviar + 22

ENTRÉES

WOOD-FIRED RACK OF LAMB* 59

sauce verte, spring peas & morels, lamb jus

CHICKEN & 'WAFFLES'* 49

broccolini, potato waffles, sauce vin jaune

add shaved truffle + 9

DESSERT

WARM PISTACHIO PITHIVIER FOR TWO 24

strawberry compote, crème fraîche

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.