

BÂTARD

tribeca nyc

BEEF TARTARE* brown butter egg emulsion, pickled red onion, garlic toast

CURED SALMON* gribiche, salmon roe, pumpernickel, caper berries

SALAD LYONNAISE bacon lardons, frisee, poached egg, truffle vinaigrette

FOIE GRAS MOUSSE almond streusel, apple – sunchoke, cranberry *\$15 supplement*

TERRINE DE CAMPAGNE duck, apricots, sourdough toast

GOLDEN OSETRA CAVIAR crème fraîche, toast points *\$89 supplement*

POTATO GNOCCHI balsamic cipollini onions, truffle fondue *\$5 supplement*

CARNAROLI RISOTTO forest mushrooms, chives, parmesan, jus

HOUSE MADE TAGLIOLINI saffron cream, mussels, sundried tomatoes

ADD WHITE TRUFFLE 4 grams *\$80 supplement*

AMISH CHICKEN roasted salsify, ricotta, chicken ragu, shallot confit, sage jus

PEKIN DUCK butternut squash, freekeh, broccoli rabe, raspberry, natural jus *\$5 supplement*

APPLE BRINED PORK CHOP purple cabbage, bacon jam, calvados jus

PAN SEARED STRIPED BASS pomme puree, creamy leeks, sauce meurette

BRANZINO market carrots, za'atar spice, chermoula, panisse, tahini sauce

DOVER SOLE sauce meunière, market potatoes *\$25 supplement*

SIDES \$12 each

creamed spinach gratin mornay, breadcrumbs

cauliflower garam masala yogurt, apricots, cilantro

market potatoes balsamic caramelized onions, garlic aioli, chives, parmesan

SELECTIONS OF CHEESES 3 for \$21 • 4 for \$26 • 5 for \$29

GÂTEAU MOUSSE AU CHOCOLAT caramel, pretzel & peanuts, local stout ice cream

PUMPKIN CHEESECAKE cocoa crumble, pepita tuile, cranberry, vanilla orange ice cream

CARROT CAKE whipped mascarpone, carrot & orange coulis, crème fraîche ice cream

BERRY BOWL crème fraîche

SORBET TRIO daily selection

2 courses \$75 • 3 courses \$85 • 4 courses \$95

Executive Chef Doug Brixton

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www.batardtribeca.com instagram: BatardNY

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.