

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

CHILLED CUCUMBER & AVOCADO SOUP tomato, compressed cucumber, baguette chip

MOUSSE OF FOIE GRAS ginger crumble, compressed peaches, grand marnier *\$15 supplement*

FARMHOUSE ROAST CHICKEN chou farci stuffed cabbage, rutabega puree, truffle jus

ROHAN DUCK marinated beets & yogurt, spiced pistachio crumbs, mustard jus

BEEF BOURGUIGNON bacon lardons, caramelized pearl onions, mushrooms, red wine jus

HALIBUT & KING PRAWN saffron potatoes, bouillabaisse sauce, rouille *\$15 supplement*

ATLANTIC COD pomme dauphine, clams, sweet corn, white wine velouté

SIDES \$12 each

cauliflower garam masala yogurt, apricots, cilantro

roasted fingerling potatoes balsamic caramelized onions, garlic aioli, chives, parmesan

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

BÂTARD CHOCOLATE FRIVOLITÉ water ganache, bon bon, brownie

PEACH MIRLITON pistachio, peach custard, vanilla ice cream

HUCKLEBERRY SOUFFLÉ pound cake, blueberry compote

BOWL OF SUMMER BERRIES crème fraîche

SORBET TRIO daily selection

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

Executive Chef Doug Brixton

239 West Broadway New York, NY 10013 212-219-2777

www.batardtribeca.com instagram: batardny

“COVID-19 Recovery Charge”

A 5% charge will be added to your total check to help offset costs associated with the current COVID-19 pandemic. Please note, this is a surcharge, not a gratuity for employees.

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