

FLAVOURS FROM NEAR AND FAR DANCE INTO A FEAST.

SPICES AND FRAGRANCES WEAVE A NEVER-ENDING JOURNEY.

EACH MOUTHFUL TELLS A STORY OF DESTINY.

«I invite you on a culinary journey where the flavours of the world sublimate the treasures of Tunisia: fresh produce, daring combinations and a cuisine designed to awaken your senses.»

Enjoy your meal!  
Ramzi Bouguila, Executive Chef

## STARTERS

<b>TOM YAM SOUP</b>		44 <sup>DT</sup>
<i>With shrimps, mushrooms, coconut milk with fresh coriander and Nabeul chili</i>		
<b>C G S So P</b>		
<b>CAESAR SALAD</b>		
<i>With poached egg and parmesan crumble</i>		
- Marinated chicken	<b>M P O L G So Su</b>	44 <sup>DT</sup>
- Crispy prawns croques	<b>M P C Su O L G So</b>	49 <sup>DT</sup>
<b>BURRATA &amp; ARUGULA SALAD</b>	<b>VEGETARIAN</b>	47 <sup>DT</sup>
<i>Carpaccio of Cap Bon tomatoes marinated in arugula pesto, mandarin cream, black curry crumble and balsamic reduction</i>	<b>L N G</b>	
<b>WARM GOAT CHEESE SALAD</b>	<b>VEGETARIAN</b>	39 <sup>DT</sup>
<i>Crisp greens with honey-mustard vinaigrette</i>	<b>M Su L G</b>	
<b>TUNISIAN DISH - «LA BADIRA» VERSION</b>		41 <sup>DT</sup>
<i>Arugula, caraway-spiced Slouk de Fefel, Ommok Houria, tuna espuma with « mraouba » egg, and Nabeul-inspired sauce</i>	<b>P O L So Su</b>	
<b>GYOZA</b>		
<i>Pan-seared Japanese dumplings</i>		
- Vegetables	<b>VEGAN G So</b>	38 <sup>DT</sup>
- Shrimp & truffle-scented mushrooms	<b>G So C</b>	44 <sup>DT</sup>
<b>BEETROOT CARPACCIO</b>	<b>VEGETARIAN</b>	35 <sup>DT</sup>
<i>Fleur de sel-cured, herbed tangy fresh cheese cream, caramelized walnuts, citrus and chia vinaigrette</i>	<b>L N M Su</b>	

## NEMS

*Mini crispy rolls to wrap in fresh lettuce and mint*

- Vegetables s **VEGAN** **G So**

41<sup>DT</sup>

- Chicken, served with Nuoc-mâm sauce **G P So**

44<sup>DT</sup>

## TAPAS TO SHARE (for 2 persons) **LOCALLY SOURCED**

120<sup>DT</sup>

*Garlic shrimp, crispy cuttlefish, fried small fish, sweet chili-glazed*

*chicken wings, Bnédek meatballs, tomato & basil bruschetta* **P C Mo O L G So M Su**

## SALMON & AVOCADO TARTARE

53<sup>DT</sup>

*Citrus-marinated vegetables, spiced yogurt sauce with cereal grains* **P L S**

## BEEF CARPACCIO

51<sup>DT</sup>

*With truffle oil, arugula, and parmesan shavings* **L N**

## OCTOPUS CARPACCIO **LOCALLY SOURCED**

56<sup>DT</sup>

*With smoked paprika from the Sahel, yuzu vinaigrette, apple remoulade,*

*and extra virgin olive oil* **Mo M O So Su**

## SEA BREAM CEVICHE **LOCALLY SOURCED**

46<sup>DT</sup>

*Flavored with Espelette pepper, avocado guacamole, and herb chips* **P**

## SMOKED EGGPLANT CAPONATA-STYLE **VEGAN**

35<sup>DT</sup>

*Lime and basil-scented miso, crispy quinoa, olive and sun-dried tomato focaccia*

**G So Su N**

## ALLERGENS

**S** Sesam / **M** Mustard / **P** Fish / **C** Shellfish / **Mo** Molluscs / **Su** Sulfite / **A** Peanuts / **N** Nuts  
**O** Eggs / **L** Dairy products / **G** Gluten / **So** Soy / **Ce** Celery / **Lu** Lupine

**MAIN COURSES**  
**FROM THE LAND...**

- BEEF TENDERLOIN** **LOCALLY SOURCED** 85<sup>DT</sup>  
*Chateaubriand style, Provençal-inspired tomato, and truffle mashed potatoes  
 (Option to replace Périgourdine sauce with pepper sauce) L G*
- BRAISED LAMB** **LOCALLY SOURCED** 75<sup>DT</sup>  
*Slow-cooked and infused with licorice, served with vegetable bulgur,  
 green beans, and cherry tomatoes in basil oil G L*
- CONFIT DUCK LEG** **LOCALLY SOURCED** 78<sup>DT</sup>  
*Wild mushroom risotto, fresh herb mesclun, and Marengo-style jus L*
- SLOW CONFIT BEEF SHANK** **LOCALLY SOURCED** 75<sup>DT</sup>  
*Herbes de Provence, melting potato mille-feuille, hazelnut crumble,  
 fresh basil cloud N O So G L*

**TO THE SEA**

- SALMON FILLET «QUIBERON STYLE»** 81<sup>DT</sup>  
*Infused with lemon and ginger, served with roasted asparagus wrapped  
 in beef bacon, eggplant caviar, and star anise fish emulsion P L*
- HERB-CRUSTED SEABASS FILLET** **LOCALLY SOURCED** 69<sup>DT</sup>  
*Black rice risotto, roasted pumpkin, tomato-pine nut condiment,  
 and rich poultry jus P N L M Su G*
- PAN-SEARED JOHN DORY** 81<sup>DT</sup>  
*Wrapped in seaweed, potato brunoise risotto-style, Parmesan,  
 celeriac mousseline P L Ce*
- SEAFOOD CASSEROLE** **LOCALLY SOURCED** 65<sup>DT</sup>  
*Parmesan-gratinated seafood with tomato salsa and a touch  
 of Cayenne pepper P C Mo Su L G*
- SEARED RED MULLET** **LOCALLY SOURCED** 69<sup>DT</sup>  
*Pumpkin tataki, sweet potato purée, hint of nori, green beans P L S*
- CATCH OF THE DAY** **LOCALLY SOURCED** PRICES BASED ON MARKET SELECTION



### WOK RICE

- Vegetables **VEGAN** S So A G 44<sup>DT</sup>
- Chicken **LOCALLY SOURCED** Mo A So S G 57<sup>DT</sup>
- Beef tenderloin **LOCALLY SOURCED** Mo A So So G 65<sup>DT</sup>
- Shrimp **LOCALLY SOURCED** Mo A C So S G 71<sup>DT</sup>

### SAFFRON RISOTTO WITH SCALLOP & SHRIMP

Mascarpone cream and saffron threads, truffle oil with parmesan 75<sup>DT</sup>  
**C L Mo**

### RIGATONI MARE E MONTI **LOCALLY SOURCED**

Pink sauce infused with lime, shrimp, and fresh mushrooms **C L G So** 69<sup>DT</sup>

### SEAFOOD SPAGHETTI **LOCALLY SOURCED**

Shellfish flavored with lime and crustacean jus **C Mo G** 72<sup>DT</sup>

### RICE NOODLES WITH VEGETABLES **VEGAN**

Cherry tomatoes, carrots, zucchini, onions, eggplants, mushrooms,  
 bean sprouts, and fresh herbs S So G 44<sup>DT</sup>

### HOUSE-MADE GNOCCHI **VEGETARIAN**

Wild mushrooms, garlic emulsion, dried orange powder **G L O** 44<sup>DT</sup>

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 O Eggs / L Dairy products / G Gluten / So Soy / Ce Celery / Lu Lupine



**REGIONAL CHEESE SELECTION**

LOCALLY SOURCED L N Su So G

50<sup>DT</sup>

**NORMANDY-STYLE TARTE TATIN**

*Warm caramelized apples, salted butter caramel sauce,  
and a scoop of vanilla ice cream* N O L G

32<sup>DT</sup>

**DECONSTRUCTED ALL-CHOCOLATE DELIGHT**

*Milk chocolate espuma, hazelnut crunch, vanilla streusel,  
and Valrhona® 33% white chocolate namelaka* N O L G So

32<sup>DT</sup>

**TIRAMISU**

*A surprise take on the classic: coffee, mascarpone, and cocoa* O L G

32<sup>DT</sup>

**WALNUT BROWNIE**

*Warm salted butter caramel and a scoop of fromage blanc ice cream*  
N O L G So

32<sup>DT</sup>

**CHOCOLATE & RASPBERRY FINGER** VEGAN

*Raspberry insert and Valrhona® 33% chocolate mousse* G N So

32<sup>DT</sup>

**FRESH FRUIT PLATTER** LOCALLY SOURCED VEGAN

*Crispy tuile, seasonal fruit chips, and a quenelle of lemon sorbet* N So

35<sup>DT</sup>

**CRÈME CATALANA**

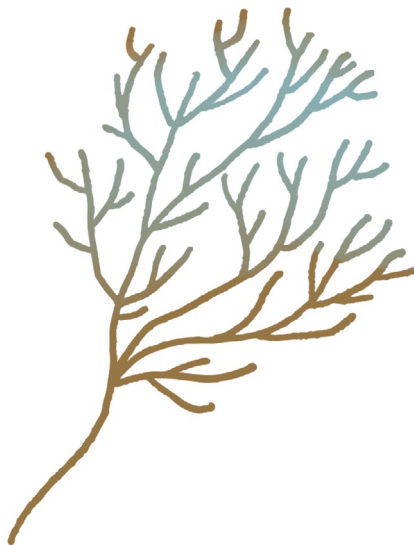
*Infused with saffron pistils and Bourbon vanilla, poppy seeds, citrus gel*  
L O N

32<sup>DT</sup>

**LIME CANNOLI**

*Fresh cheese filling, rosemary honey infusion, vanilla ice cream quenelle*  
N O L G

32<sup>DT</sup>



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La Badira  
\*\*\*\*\*



LEADING  
HOTELS®