

BATIFOL

SERVICE

MON - FRI 11 AM - 3:30 PM

FOLLOW US

@BATIFOLCAMBRIDGE



LUNCH

HORS D'OEUVRES

Tarte Alsacienne aux Lardons 18
flatbread, crème fraîche, bacon, onion

***Beef Tartare 19**

raw angus beef, traditional parisien condiments

House Smoked Salmon 20

red onion, crème fraîche, capers, brioche toast

Cheese or Charcuterie Board 22

chef's selection of assorted cheeses and meats

TARTINES & EGG

Croque Monsieur 16

Oven roasted ham & cheese sandwich with bechamel / add fried egg 1

Batifol Burger* 19

Fresh Angus Beef, brioche bun, sautéed spinach, roasted tomatoes, gruyère cheese

Avocado Tartine 16

Cherry tomatoes, dill crème fraîche, ricotta, red onions, capers
add smoked salmon 5

Coq au Vin Tartine 19

Melted Swiss cheese, braised chicken on 7 grain bread

Ham Croissant 18

Prosciutto, buratta, basil, roasted red peppers

Quiche du Jour 16

Ask your server for the daily quiche

Omelette Parisienne 16

Ham, cheese & herbes

ACCOMPAGNEMENTS

Leek Fettuccine, leek cream, brussel sprout 12

Celeriac Purée confit, shallots, chestnuts 9

Twin Truffle Arancini, truffle oil, truffle cheese 13

French Fries, rosemary 10

LES HUÎTRES LOCALES

Single Oyster
3.50

Half Dozen
20

SALADES

add falafel or avocado 6, chicken 8, salmon 10

Fennel Velouté 18

Fennel confit, poached egg, bacon chips

***Salade Niçoise 26**

grilled tuna, bibb lettuce, egg, green bean, anchovie, saffron potatoe, basil vinaigrette

Brussels and kale bowl 16

Brussels sprout shredded, kale, red onions, candy walnut, oregano dressing, pecorino

Quinoa Bowl 16

Quinoa, pomegrenade, orange, pickled red onion, arugula, sweet potatoes, cashew candy

SOUPES

Soupe à L'oignon Gratinée 15

caramelized onion, croûton, gruyère crust

Soupe du Jour 14

ask your server about today's soup

ENTREÉS

Steamed Moules Frites 26

Apple cider cream

***Steak Frites 38**

10oz sirloin, green peppercorn sauce, lava salt, rosemary fries

Atlantic Salmon* 33

Parsnip velouté, fregola risotto

*These items may be raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.



LES VINS

PÉTILLANT

Gaston Belvigne, Champagne	<small>GLASS BOTTLE</small> 18 80
Domaine Collin, Crémant de Limoux	13 45
Lucien Albrecht, Crémant D'Alsace	14 54

BLANCS

Château Orangerie, Sauvignon Blanc, Bordeaux	12 44
Domaine Pellé, Sauvignon Blanc, Sancerre	16 59
Domaine de Vaufruguet, Vouvray, Val De Loire	14 54
Domaine Talmard, Chardonnay, Bourgogne	14 54
Chalk Hill, Chardonnay, Sonoma County	13 49
Delle Venezie, Pinot Grigio, Peschiera, Italy	11 40
Domaine Cognette, Muscadet, Val De Loire	12 44

ROUGES

Vignerons de Buxy, Pinot Noir, Bourgogne	14 54
Firesteed, Pinot Noir, Oregon	13 49
Les Volets, Malbec, Languedoc	13 49
Mas Arnaud, Syrah, Côtes-Du-Rhône	12 44
Chemin des Anges, Cabernet Franc, Chinon	11 40
Twenty Rows, Cabernet Sauvignon, North Coast	13 49
Château Teyssier, Merlot, Saint-Emillion	15 59

ROSÉS

2022 Chateau de Berne, Romance Provence	14 54
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Wine of the Month 13

Trimbach, Riesling Alsace

Beer of the Month 7

ask your server

LES COCKTAILS

Le Diable 14

mezcal, jalapeño cucumber syrup, lime, ancho verde

Vive le Cornichon 14

vodka or gin, cornichon brine, dry vermouth, lemon bitter

Apple Picking 16

apple spiced calvados, pear liquor, verjus

La Femme Fatale 14

gin, raspberry syrup, ginger liquor, lemon

Rose Spritz 14

strawberry black pepper syrup, aperol, lemon, prosecco

Batifol Egnog (Hot or Cold) 17

house spiced rum, fresh egg, cream, coffee liquor

Le Chenapan 14

tequilla, apricot liquor, blackberry syrup, prosecco

Lavender Lover 14

gin, lemon juice, honey syrup, lavender bitter

Pompette 14

bourbon, ginger syrup, blackberry syrup, lemon

Passion Fruit Martini 18

vanilla vodka, passion fruit liquor and syrup, served with champagne sidecar

LES BIERES

DRAFT

Flower Child Cambridge IPA	8
Kronenbourg 1664 Lager	8
Exhibit 'A' Cat's Meow IPA	9
Lexington Bourbon Barrel Ale	9
Weihenstephaner Heffeweizen	8
3 Floyds Zombie Dust Pale Ale	10

BOTTLE

Chouffe Blonde Pale Ale	10
Victory Golden Monkey Tripel	11
Kronenbourg Blanc Witbier	8
Rothaus Tannenzapfle Pils	10
Clausthaler Original N.A	7
Miller Highlife American Lager	7
Aval Cidre Artisanal	8

spirits list and mocktail list available upon request

CARTE DES VINS

CHAMPAGNE & SPARKLING

N.V Louis Roderer collection, Champagne	150
N.V Gaston Belvigne Brut, Champagne, France	80
Marie Weiss Brut, Champagne, France	90
N.V Bollinger, Champagne, France	180
N.V Champagne Canard Duchêne, Champagne, France	105
N.V André Jacquart Blanc de Blanc 1er cru Brut, Champagne	120
2014 Louis Roederer Brut Cristal	500

Burgundy

VIN BLANC

2022 Domaine La Soufrandise Pouilly fuissé	70
2021 Domaine Roland Lavantureux, Chablis	75
2020 Isabelle et Denis Pommier Chablis 1er Cru Fourchaume	102
2020 La soeur Cadette, Bourgogne Blanc	70
2020 Petit Champs Lins, Meursault	128
2018 Domaine Coffinet-Duvernay, Chassagne Montrachet 1er cru	240
2022 Domaine Talmard, Macon, Chardonnay	54
2020 Domaine Ferand et Laurent Pilot, Chassagne-Montrachet	165

Loire Valley

2021 Domaine de la Perriere, Pouilly-Fumé	77
2022 Sager & Verdier, Sancerre	79
2021 Domaine Arnaud Lambert, Les Perrieres, Chenin Blanc	68
2022 Domaine de Vaufrugot, Vouvray, Chenin Blanc	54
2022 Domaine des Cognettes, Muscadet	44
2021 Domaine Pellé, Sancerre	59
2022 Lucien Crochet, Sancerre	115

France Other

2019 Les Prince Abbes, Pinot Blanc, Alsace	48
2018 Trimbach, Pinot Gris, Alsace	72
2021 Vieux Lazaret Châteauneuf Du Pape blanc, Côtes-Du-Rhône	95
2021 Château L'Orangerie, Sauvignon Blanc, Bordeaux	44
2016 Trimbach " Frederic Emile " Riesling	148

United States

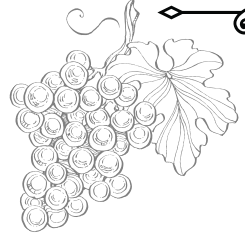
2021 Flower, Sonoma Coast, Chardonnay	130
2020 Kistler, Noisetier, Sonoma Coast, Chardonnay	170

Half Bottle (White & Red)

2022 Domaine Pellé, Sancerre, Loire Valley	36
2020 Domaine Tonnerre Chevalier D'Eon, Chardonnay, Burgundy	30
2020 Schug, Chardonnay, Sonoma Coast	39
2021 Famille Perin Côtes-Du-Rhône	26
2018 Chateau Haut Piquat, Bordeaux	32
2006/2010/2013 Chateau D'Yquem	600/500/450

CARTE DES VINS

VIN ROUGE



Burgundy

2019 Domaine des terres de velle, Auxey-duresses	89
2017 Albert Bichot, Gevrey Chambertin	115
2021 Domaine du Pavillon de Chavanenes, Côte de Brouilly.....	75
2020 Domaine Montille, Nuits-Saint-Georges Aux Saints Julien	160
2021 Philippe Le Hardi, Mercurey 1er cru.....	79
2020 Domaine Dubreuil-Fontaine Père Fils Aloxe-Corton 1er Cru.....	135
2020 Domaine Jessiaume Santenay 1er cru.....	92
2019 Denis Carré, Hautes Côtes De Beaune.....	80
2020 Philippe Le Hardi, Chambolle-Musigny.....	180
2021 Vignerons de Buxy, Pinot noir.....	54
2019 Alex Ganbal, Clos de Vougeot Grand Cru.....	410
2017 Chandon de Briailles Corton- Bressandes Grand Cru.....	275

Bordeaux

2018 Château Cordet, Margaux.....	80
2018 Château Grand Chemin Mon plaisir, Saint-Estephe.....	72
2018 Château Nenin, Pomerol.....	170
2017 Jean-Michel Cazes, Pauillac.....	110
2019 Château Haut Rocher, Saint Emilion Grand Cru.....	85
2016 Château du Glana Saint julien.....	105
2020 Barton & guestier Saint Emillion.....	70
2019 Château Pontet Teyssier, Saint Emillion Grand cru	59
2016 Chateau Latour Le Fort de Latour.....	510
2017 Chateau Smith Haut Lafitte Pessac Leognan Grand Cru.....	260

Vallée-Du-Rhones

2022 Domaine de la Bêche, Morgon, Cuvée Vielle Vignes.....	58
2019 Domaine de Piaugier, Gigondas	74
2020 Domaine des 3 Cellier, Châteauneuf Du Pape.....	95
2019 Mas Arnaud, Côtes-Du-Rhône	44

United States

2019 Rex Hill, Pinot Noir, Oregon.....	80
2020 Peay, Pinot noir, Sonoma Coast.....	105
2019 Smith & Hook, Cabernet Sauvignon.....	70
2021 Orin Swift Palermo, Cabernet Sauvignon	129
2021 Orin Swift Papillon Red, Cabernet Sauvignon.....	150
2021 Firesteed, Pinot Noir.....	49
2021 Twenty Rows, Cabernet Sauvignon, North coast	49
2017 Silver Oak, Cabernet Sauvignon.....	240
2014 Dominus Estate, Cabernet Sauvignon.....	520
2019 Charles krug, Napa Valley, Cabernet sauvignon.....	82

spirits | digestifs



bourbon

knob creek.....	11
four roses.....	10
bulleit bourbon.....	11
maker's mark.....	10
woodford reserve.....	11
elijah craig.....	11

rye

sazerac.....	10
bulleit rye.....	10
whistlepig 10 year.....	21

single malt | scotch

macallan 12 year.....	18
lagavulin 16 year.....	23
balvenie 12 year.....	19
talisker 10 year.....	15
oban 14 year.....	20

blended | scotch

monkey shoulder.....	10
johnnie walker blue label.....	40

whiskey | irish

jameson blended.....	9
mcconnell's.....	8

whiskey | japan

suntory toki.....	11
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cognac

d'usse vsop.....	15
courvoisier vs.....	11
hine h vsop.....	14
Pierre Ferrand 1er cru.....	24

calvados

daron.....	11
pere maglorie xo.....	17

armagnac

jenneau vsop.....	11
tariquet vs.....	12
Larressingle xo.....	21

eau de vie

trimbach poire william.....	13
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Dessert wine

Quinta Port fine ruby.....	8
Quinta Port 10 years.....	10
Otima Port 20 years.....	15
Sauterne.....	10
Pineau des charentes.....	9
M.Chapoutier Banyuls.....	11

vodka

grey goose.....	12
ketel one.....	11
belvedere.....	12
chopin.....	11
tito's.....	11
absolut.....	11

gin

hendrick's.....	12
monkey 47.....	15
sipsmith.....	12
citadelle.....	11
bombay sapphire.....	11
empress 1908.....	12

gin | japan

nikka coffey.....	12
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tequila

patron blanco.....	12
casamigos blanco.....	13
lunazul reposado.....	11
hornitos reposado.....	11
clase azul reposado.....	38

mezcal

del maguey vida.....	11
alipus san Juan.....	12
400 conejos joven.....	11

rum

diplomatico reserva.....	12
clement agricole vieux.....	11
chairman's reserve.....	11
plantation dark.....	11
gosling's black.....	11
flor de caña blanco.....	10

amari

nonino quintessentia.....	13
montenegro.....	10
fernet-branca.....	11
sfumato.....	10

pastis

henri bardouin.....	11
pernod.....	11
ricard.....	11

chartreuse

jaune yellow.....	14
verte green.....	14
verte vep.....	15/oz

sherry

lustau palo cortado.....	11
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MOCKTAILS

Bel Air - 11

Passion fruit, grenadine and
ginger beer



Ranelagh - 11

Raspberries, lemon juice
and honey

Cambronne - 12

Seedlip grove, cranberry
and lime juice, orange
bitters and grapefruit soda

Glacière - 11

Mango puree, lime juice,
honey, cucumber and ginger
beer

