



LA BAUHINIA

Welcome to **La Bauhinia** restaurant,  
true heart of the Shangri-La Hotel, Paris!

La Bauhinia takes its name from the iconic flower that graces the Hong Kong flag. A part of the orchid family, the flower has five petals and is also a reference to Prince Roland Bonaparte's passion for botany.

Under the luminous glass dome created by the architect Maurice Gras, enjoy **special moments** in this exceptional setting.

Every day, the restaurant is open for breakfast, lunch and dinner.

Executive Chef **Christophe Moret** offers a **French cuisine** from our regions highlighting the gastronomic heritage of France in collaboration with our Pastry Chef Maxence Barbot.

To celebrate summer, the terrace offers a relaxing setting in a French garden with a view of the Eiffel Tower.

Restaurant La Bauhinia  
Open every day of the week from 12:00 to 22:00  
Informations and reservations by phone +33 (0)1 53 67 19 91  
or by email [bauhinia.slpr@shangri-la.com](mailto:bauhinia.slpr@shangri-la.com)



**Multicolored tomatoes from Carrières-sur-Seine** marinated/candied/raw, ewe «brousse» cheese with herbs 23

**Mediterranean yellowtail carpaccio**, lime/passion fruit, raw vegetables 28

**Foie gras and veal shank in terrine**, tangy pickles, toasted sourdough bread 28

**Ceps and chanterelles thin tart**, roasted nuts and hazelnuts, herbaceous mixed greens 26

**Caviar Kristal** - Gold Selection (15g) 60



**Pollack à la plancha**, tian from Provence, virgin sauce 34

**Grilled fillet of sea bass**, fennel in mousseline/aromatic shavings 45

**Brittany blue lobster salad**, artichokes/green beans/avocado, coral sauce 55



**Pearl barley/tomato risotto**, trumpet zucchini and quickly sautéed squid 38

**Supreme of yellow free-range poultry from the Landes region**, girolles and baby potatoes 36

**Fillet of beef from the Aubrac region**, snacked/minced, potatoes and candied red onions, bearnaise sauce 48

#### JOURNEY THROUGH SHANGRI-LA



**Pad Thai** - with shrimps or Vegan 34/32



**Crying tiger** Thai-style marinated beef and sticky rice 37

**Dim Sums** - Poultry, shrimps and vegetarian (9 pieces) 35



**Fruits tart** from île-de-France's orchards 16

**Figs «Noire de Bellone» Tatin style-tart**, leaves-infused cream 16

**Berries frozen vacherin**, coconut/lemon meringue 16

**Intensely chocolate dessert** with cocoa bean nibs 16

**Lemon cake from Menton** 16

**Our marble chocolate cake** 16

**Red fruits** platter 20

**Ice cream & Sorbets** - 3 scoops 16

### Lunch Menu

STARTER & MAIN COURSE OF THE DAY OR MAIN COURSE OF THE DAY & DESSERT 44

STARTER OF THE DAY - MAIN COURSE OF THE DAY - DESSERT 49

### Dinner Menu

STARTER OF THE DAY - MAIN COURSE OF THE DAY - DESSERT 68

«Homemade» dishes are prepared on site from raw materials. Please do not hesitate to ask us for our allergy, intolerance or specific diet menu.

Origin of our veal, pork and chicken : raised in France - Origin of our beef : European Union

Net prices in Euros, tax & service included. Please note that checks are not accepted for payment



Spicy level



Dish can be prepared vegan