

DISCOVER IN SAINT-MALO DURING THE SUMMER,  
THE BEST OF MISS BAO RENNES CUISINE

*Alba by*  
**MISS BAO**  
PANASIAN KITCHEN

 [HOTELALBA.COM](https://HOTELALBA.COM)  [ALBA\\_SAINTMALO](https://ALBA_SAINTMALO)

## GREEN WRAPS

### BEEF 6.50

Marinated beef, shredded carrots, soy, spring onion, sesame

### VEGAN 6.50

Tamarind-marinated tofu, shredded carrots, cucumber, mint, soy, edamame

## KARAAGE & ROLLS

### KARAAGE CHICKEN 🍗 11.00

Crispy chicken, Martini

### SPRING ROLL 8.50

Candied beef, cucumber, pine nuts, spring onion

## ROBATA

Served as a hibachi barbecue

### CHICKEN 20.00

Cebette sauce and sesame

### BEEF 26.00

Yakiniku sauce and hazelnuts

## GYOZAS

### VEGETARIAN 7.00

Chinese cabbage, carrot, sesame

### PORK 7.00

Chinese cabbage, onions

### CHICKEN 7.00

Chinese cabbage, sesame

## CHIRASHIS

### SALMON 19.00

Salmon sashimi, sushi rice, avocado, sesame, nori

### CHIRASHI VEGE 16.00

Riz vinaigré, avocat, légumes marinés, sésame

### CHIRASHI SEA BASS 22.00

Soy-marinated sea bass sashimi, sushi rice, avocado, yuzu, sesame

Net prices in euros, taxes and service included.

## RAMENS \_\_\_\_\_

### **BEEF 19.00**

Miso broth, marinated beef flank steak, bean sprouts, wakame, poached egg, cebette, fried onion

### **KARAAGE 18.00**

Shoyu broth, Karaage chicken, bean sprouts, wakame, egg, poached, cebette, fried onion

### **VEGAN 18.00**

Miso broth, fried tofu, enoki, shimeji, shiitake, wakame, cebette, fried onion

## SIDES \_\_\_\_\_

### **BOK CHOI 6.00**

Chinese vegetables in robata

### **RICE 6.00**

Classic or vinegared, sesame seeds

### **NOUILLES 6.00**

Soy and sesame

## DESSERTS \_\_\_\_\_

### **PINEAPPLE 9.00**

Japanese roasted pineapple robata, caramelized with sesame

### **MISS BAO 9.00**

Steamed bun, banana, grilled peanuts and nocciolata

### **CHEESECAKE 9.00**

Sake marinated berries

### **MOCHI 9.00**

Selection of seasonal iced mochis

Net prices in euros, taxes and service included.

## SIGNATURES COCKTAILS \_\_\_\_\_

### CHANG CHAI MULE 13.00

Vodka, kaffir lime leaves & cardamom cordial, lemon juice, London essence ginger beer

### LICKPOT 13.00

Roku gin, Mancino Sakura, cordial basil thai, absinthe & London essence indian tonic

### MISS GARDEN 13.00

Akori gin, cocchi americano, basil, fresh lime juice, sugar

### HARA KIRI 13.00

Tenjaku whisky, fresh lime juice, organic ginger cordial, pineapple, roasted pineapple soda & mint

### COCKTAIL OF THE MOMENT 9.00



## MOCKTAILS \_\_\_\_\_

### TOKAI JI COOLER 9.50

Atopia 0.0, organic ginger cordial, London essence roasted pineapple soda & lime

### PINK KYOTO 9.50

Atopia 0.0, passion fruit, lemon, London essence pink grapefruit soda

Alcohol abuse is dangerous for your health. Drink in moderation.  
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# APERITIFS & SAKES

## CHAMPAGNE \_\_\_\_\_

### CHAMPAGNE

#### BLANC DE BLANCS

Champagne Diebolt-Vallois

75CL / 75.00

## EFFERVESCENT \_\_\_\_\_

### VDF “SPONTANÉ”

#### CHENIN 2021

Domaine Hauts-Baigneux

12CL / 9.00

75CL / 49.00



## SAKES

### NINKI-ICHI

(Sparkling)

30cl **29.00**

### HAKKAISAN

(Dry)

72cl **75.00**

8cl **11.00**

### KITAYA

Tokubetsu souden

(Fruity)

72cl **75.00**

8cl **11.00**

### NARUTAKI SHUZO

Taikobai

(Plum liquor)

72cl **85.00**

8cl **13.00**

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# APERITIFS & SAKES



## BOTTLED BEERS

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### BOSCO BREWERY

Craft beer IPA organic 33 cl **7.00**

Craft beer white organic 33 cl **7.00**

### THAILANDAISE BREWERY

Singha beer 33 cl **7.00**

Chang beer 33 cl **7.00**

### JAPONAISE BREWERY

Asahi beer 33 cl **7.00**

Kirin beer 33 cl **7.00**

Sapporo beer 33 cl **8.00**

Iki beer gingembre 33 cl **8.00**

Iki beer yuzu 33 cl **8.00**

## DRAFT BEERS

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Affligem 25 cl **4.50**

Affligem 50 cl **9.00**

Hoegaarden 25 cl **4.50**

Hoegaarden 50 cl **9.00**

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# APERITIFS & SAKES

## COLD BEVERAGES \_\_\_\_\_

**BREIZH COLA 33CL 6.00**

Classic or zero

**BREIZH ICE TEA 33CL 6.00**

**SCHWEPPEs 25CL 6.00**

Tonic or Agrumes

**PERRIER 33CL 6.00**

**ORANGINA 25CL 6.00**

**LIMONADE "1905" 33CL 6.00**

**JUICE ALAIN MILLIAT 33CL 8.00**

Ask our team for the selection

**GINGER BEER 35CL 8.00**

Classic, hibiscus or pomegranate

**KOMBUCHA BIO 35CL 8.00**

Ginger or mango

**ICED INFUSIONS SYMPLES 33CL 8.00**

Energizing (Thyme-Lemon) / Relaxing

(Verbena-Cherry) / Basil / Sweet Mint



## HOT BEVERAGES \_\_\_\_\_

**ESPRESSO 6CL 3.00**

**ALLONGE 12CL 3.00**

**DECAFEINATED 6CL 3.00**

**CAFÉ CRÈME 12CL 5.00**

**DOUBLE ESPRESSO 12CL 5.50**

**HOT CHOCOLATE 20CL 6.00**

**TEAS 20CL 6.00**

**INFUSIONS 20CL 6.00**

**CAPPUCCINO 20CL 6.50**

## WATER \_\_\_\_\_

**MICROFILTERED STILL**

**WATER 1L 5.00**

**MICROFILTERED**

**SPARKLING**

**WATER 1L 5.00**

# SOFTS & COFFEES






**A WINE LIST  
INSPIRED BY ERIC  
BEAUMARD SECOND  
BEST-SOMMELIER IN  
THE WORLD**

“AS A CLOSE NEIGHBOUR OF THE  
HOTEL ALBA, IT’S MY GREAT PLEASURE  
TO PRESENT MY CHOICE OF WINES TO  
MATCH WITH MISS BAO CUISINE.”

- ÉRIC BEAUMARD -

**WINES**




<b>WHITE</b>	<b>12 CL</b>	<b>75 CL</b>
<b>MUSCADET</b> <b>“LA BRÉGEONNETTE” 2022</b> Domaine Stéphane Orioux - dry 	<b>5.00</b>	<b>29.00</b>
<b>SANCERRE 2022</b> Domaine Matthieu Delaporte - tonic	<b>8.00</b>	<b>44.00</b>
<b>BORDEAUX “LE CYGNE” 2022</b> Château Fonréaud - vigorous		<b>55.00</b>
<b>MÂCON-VERGISSON 2021</b> Domaine Jacques Saumaize - soft		<b>39.00</b>
<b>CÔTES-DU-RHÔNE 2022</b> Domaine Clos du Mont-Olivet - exotic 		<b>33.00</b>
<b>AOC ANJOU “TERRE DE 3” 2022</b> Domaine Terra Vita Vinum - fruity 		<b>37.00</b>
<b>LANGUEDOC “SAINT-AGNÈS” 2022</b> Héritage du Pic Saint-Loup - aromatic		<b>45.00</b>
<b>IGP PAYS D’HÉRAULT “HASARD” 2022</b> Domaine Pierre Vaïsse - fresh		<b>69.00</b>
<b>AOC JURANÇON</b> <b>“LES GRAINS DES COPAINS” 2021</b> Jean-Marc Grussaute - sweet	<b>8.00</b>	<b>44.00</b>

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## ROSÉ ---

	12 CL	75 CL
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<b>CÔTES-DE-PROVENCE 2022</b> Domaine de Turenne - thirst-quenching	 6.00	33.00
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<b>BANDOL 2021</b> Domaine de la Bégude - thirst-quenching	 49.00	
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<b>VDF "TERRE DE 3" 2021</b> Domaine Terra Vita Vinum - thirst-quenching	 34.00	
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## RED ---

	12 CL	75 CL
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<b>CHINON "LA CUISINE DE MA MÈRE" 2021</b> Domaine Nicolas Grosbois - compelling	 31.00	
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<b>BOURGUEIL "FRANCO DE PORC" 2019</b> Domaine de la Chevalerie - floral	 6.00	33.00
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<b>SANCERRE "SILEX" 2021</b> Domaine Matthieu Delaporte - svelte	49.00	
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<b>BOURGOGNE 2021</b> Domaine Lignier-Michelot - elegant	64.00	
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<b>MORGON 2020</b> Domaine Georges Descombes - plump	38.00	
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<b>IGP CÉVENNES "FREESIA" 2022</b> Jean-Marc Grussaute - juicy	 25.00	
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<b>AOC SAINT-ESTÈPHE</b> "CHÂTEAU TRONQUOY-LALANDE" 2018 Château Tronquoy-Lalande - classic	68.00	
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# WHITE

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## **MUSCADET “LA BERGERONNETTE” 2022** **DOMAINE STÉPHANE ORIEUX**

Stephane's discreet and elegant organic wine is a perfect companion of Panasian cuisine.

## **SANCERRE 2022** **DOMAINE MATTHIEU DELAPORTE**

Aromatically, it meets the expectations of white wine lovers, fruity, spicy and lemony.

## **BORDEAUX “LE CYGNE” 2022** **CHÂTEAU FONRÉAUD**

A revolutionary appetising and energetic white from the Medoc.

## **MÂCON-VERGISSON 2021** **DOMAINE JACQUES SAUMAIZE**

Chardonnay, in the land of the poet Lamartine, is tender and fleshy without being harsh.

## **CÔTES-DU-RHÔNE 2022** **DOMAINE CLOS DU MONT-OLIVET**

Try this white from south of the Rhône Valley. Accents of peach that complement Asian spices.

## **AOC ANJOU “TERRE DE 3” 2022** **DOMAINE TERRA VITA VINUM**

From the volcanic soils of Anjou, Luc Briand and Bénédicte Petit have captured the true nature of this grape. Perfect for aperitif.

## **LANGUEDOC “SAINT-AGNÈS” 2022** **HÉRITAGE DU PIC SAINT-LOUP**

The Ravaille brothers deliver is this sensual and aromatic wine. The sun of the south of France in a glass.

## WHITE

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### **IGP PAYS D'HÉRAULT "HASARD" 2022 DOMAINE PIERRE VAÏSSE**

Pierre, talented and tireless winegrower, revives our tastebuds with notes of peach and apricot. This white wine is equally appropriate as aperitif.

### **AOC JURANÇON "LES GRAINS DES COPAINS" 2021 DOMAINE JEAN-MARC GRUSSAUTE**

Barrel-matured, with notes of mango and honey and a slight pineapple acidity. Be bold!

## ROSÉ

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### **CÔTES-DE-PROVENCE 2022 DOMAINE DE TURENNE**

Its colour beckons sun and light. It's our Saint-Malo / Saint-Tropez. This rosé, with its hints of peach, will quench your thirst for freshness.

### **BANDOL 2021 DOMAINE DE LA BÉGUDE**

This 30-hectare estate overlooking the Mediterranean gives pride of place to the late Mourvèdre grape variety, with its hints of garrigue and black fruit. An unconditional rosé for summer meals, it's got what it takes to take you on a culinary voyage.

### **VDF "TERRE DE 3" 2021 DOMAINE TERRA VITA VINUM**

Pale, fruity and invigorating. Try it with all the starters. Perfect at the seaside under the Saint-Malo sun!

## RED

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### **CHINON “LA CUISINE DE MA MÈRE” 2021 DOMAINE NICOLAS GROSBOIS**

This Cabernet is subtle with the gentle crispiness of red berries.

### **BOURGUEIL “FRANCO DE PORC” 2019 DOMAINE DE LA CHEVALERIE**

Located a stone's throw from Chinon, on the right bank of the Loire, this estate, which has long been run by Pierre Caslot, offers us a Breton on clay gravel. This Cabernet is fruity and floral, with notes of peony.

### **SANCERRE “SILEX” 2021 DOMAINE MATTHIEU DELAPORTE**

Light and fruity with a slight acidity. Serve slightly chilled.

### **BOURGOGNE 2021 DOMAINE LIGNIER-MICHELOT**

Subtle and light, this Bourgogne is a mix of pinot noirs. A true delicacy, you'll be easily charmed.

### **MORGON 2020 DOMAINE GEORGES DESCOMBES**

An organic Beaujolais from Georges Descombes that is solid, fruity, and full-bodied. Easily matched to our meat dishes.

### **IGP CÉVENNES “FREESIA” 2022 DOMAINE MAS D'ESPANET**

Full of sunshine, this Cinsault has notes of sage and blackberries.

### **AOC SAINT-ESTÈPHE “CHÂTEAU TRONQUOY-LALANDE” 2018 CHÂTEAU TRONQUOY-LALANDE**

Mostly merlot and perfectly balanced with cabernet sauvignons. A true classic presenting a taste of fresh fruit. A perfect accompaniment to Miss Bao's meat dishes.

## CHAMPAGNE

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### CHAMPAGNE BLANC DE BLANCS CHAMPAGNE DIEBOLT-VALLOIS

This house is one of the best references in Cramant, the Mecca of Chardonnay in Champagne. Blended with a touch of village wine from neighbouring Cuis.

## EFFERVESCENT

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### VDF “SPONTANÉ” CHENIN 2021 DOMAINE HAUTS-BAIGNEUX

An enthusiastic intruder in the world of “bubbles”. An ancient method re-discovered by Nicolas Grosbois and applied to this perfect chenin blanc.