



Bagatelle

Courchevel





COCKTAILS SIGNATURE
Signature cocktails

L'Alpina	20
<i>Genepi, Green Chartreuse, brown vergeoise, fresh mint, lime juice, tonic water</i>	
Wicked	22
<i>Bacardi Añejo Cuatro rum infused with Jalapeno pepper, Amaretto, fresh pineapple juice, lemongrass, lime juice</i>	
Smoky Smoky	22
<i>Bourbon, maple syrup, smoked orange, smoked ginger ale</i>	
Saképolitain	22
<i>Cointreau, sake infused with blue lotus flower, lime juice, cranberry juice and acai berries</i>	
Raspberry Rose	25
<i>Champagne, raspberry puree, liqueur and raspberry brandy, peach liqueur, grenadine, rose petals</i>	
Courchevel 1850	25
<i>Grey Goose vodka, lime juice, peach and strawberry puree, grenadine syrup, ginger beer</i>	
Prima Donna	95
<i>Champagne Dom Pérignon, raspberry and Chambord liqueur, vanilla syrup, fresh blueberries, litchee puree</i>	
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Red Gold by Bagatelle	18
<i>Red wine, Grand Marnier, Cointreau, squeezed orange, cinnamon, four spices</i>	

COCKTAILS SIGNATURE SANS ALCOOL
Signature virgin cocktails

Sweet Mountain	16
<i>Old-fashioned hot chocolate, chocolate and caramel sauces, marshmallows, caramelized hazelnuts, whipped cream</i>	
Before Summer	18
<i>Mango and guava juice, fresh passion fruit, vanilla syrup</i>	
Sunset Spritz	18
<i>Martini Floreale, pineapple juice and fresh lemons, salt, classic tonic</i>	
Winterfel	22
<i>Orange juice, carrot, lemon, apple, pineapple, fresh ginger</i>	





COCKTAILS CLASSIQUES

Classic cocktails

Martini Fiero Spritz	18
<i>Martini Fiero, Prosecco, orange</i>	
Bloody Mary	18
<i>Grey Goose vodka, tomato and lemon juice, Worcestershire sauce, Tabasco</i>	
Caïpirinha	18
<i>Cachaça Leblon, limes, sugar</i>	
Bellini	18
<i>Peach puree and Prosecco</i>	
Rossini	18
<i>Strawberry puree and Prosecco</i>	
Mojito	18
<i>Bacardi Añejo Cuatro rum, fresh mint, limes, brown sugar, sparkling water</i>	
Margarita	22
<i>Patron Silver tequila, Cointreau, lime</i>	
Champagne Cocktail	25
<i>Champagne Louis Roederer Brut 1er, cognac, Angostura bitter, sugar</i>	

Any other classic cocktail is available upon request

THE MASTER GINS AND TONICS

Get carried away by a selection of the world's most exclusive gins and tonics

Christian Drouin <i>France</i>	28
<i>Served with fresh apples, red berries and elderflower tonic</i>	
Cantarelle <i>France</i>	28
<i>Served with a dash of grapefruit juice, lemon zest, and a classic tonic</i>	
That Boutique-Y Rhubarb Triangle <i>UK</i>	28
<i>Served with a rhubarb jam, lemon zest and lime, and an elderflower tonic</i>	
Del Professore Monsieur <i>Italie</i>	32
<i>Served with lavender infusion, lemon zest and a mediterranean tonic</i>	
Ki No Bi <i>Japon</i>	32
<i>Served with a lemon zest, lime slice, Sichuan pepper and a classic tonic</i>	
Dictador Treasure <i>Colombie</i>	35
<i>Served with half a vanilla bean, fresh cilantro, and a mediterranean tonic</i>	
Journeyman Back H. <i>USA</i>	35
<i>Served with blueberries, nutmeg, and a classic tonic</i>	

VINS ET CHAMPAGNES AU VERRE

Wines and Champagnes by the glass

VIN ROSÉ · *Rosé Wine* 12 cl

Studio by Miraval 12

VINS BLANCS · *White Wines*

Chablis - 2018 - Bonnet Romain 12

Sancerre - 2019 - Gérard Michel et Fils 17

Saint Romain - 2019 - Alain Gras 22

VINS ROUGES · *Red Wines*

Argile Rouge - Domaine des Arboisières 13

Bourgogne Pinot Noir - 2018 - Confuron Gindre 17

Pommard - 2018 - Joillot Jean-Luc 28

CHAMPAGNES BRUTS BLANCS 12 cl Piscine

Louis Roederer Brut 1er 20 25

Perrier-Jouët Blanc de Blancs 30 36

Dom Pérignon millésimé 95 115

CHAMPAGNES BRUTS ROSÉS

Louis Roederer brut rosé millésimé 30 35

Perrier-Jouët Blason Rosé 32 38

APÉRITIFS

Aperitifs

Martini blanc ou rouge, Porto Ramos Pinto Lagrima, Ricard, Pastis 51, Campari, Prosecco, others 10

Spritz Original, Martini Fiero Spritz, Americano, Negroni 16

Courchevel Spritz 20
Genepi, Saint-Germain, Prosecco, sparkling water

BIÈRES

Beers

	Pression 25 cl	Pression 50 cl	Blt 33 cl	
Carlsberg (läger)	8	15	Carlsberg club	10
Bagatelle Winter IPA (Indian Pale Ale)	8	15	1664 Blanc	10



SPIRITUEUX DE PRESTIGE

Premium spirits

COGNACS 4 cl

Hennessy V.S.O.P	20
Remi Landier X.O	50
Delamain Vesper X.O	60
Louis XIII	490

CALVADOS 4 cl

Christian Drouin V.S.O.P	20
Christian Drouin 1973	90

ARMAGNACS 4 cl

Château Bordeneuve V.S.O.P	20
Château Bordeneuve 1985	45

WHISKIES 4 cl

Dalmore King Alexander III Écosse <i>Sweet, aromas of orange jam and dried fruits</i>	60
Octomore 8.4 Écosse <i>Real Peaty</i>	90
Octomore 9.3 Écosse <i>Peaty</i>	100
Nikka Takatsuru 21 yrs Japon <i>Subtle and peaty</i>	100
Kavalan Amontillado Cask Taiwan <i>Sweet, with exotic notes</i>	115

RHUMS 4 cl

Zacapa Centenario X.O Guatemala <i>Fruity, spicy, sweet</i>	55
Flor de cana 25 yrs Nicaragua <i>Notes of dark cocoa, almond, nuts</i>	55
Bielle 2001 small batch Marie-Galante France <i>Notes of red fruits, liquorice</i>	75
Panama 2001 Silver Seal W. Company Écosse <i>Notes of chocolate, grape</i>	90
Dictador 1978 2 Masters Colombie <i>Notes of caramel, vanilla and toasted coconut</i>	190
Neisson 18 yrs batch 2 France-Martinique <i>Notes of chocolate and vanilla</i>	190

TÉQUILAS 4 cl

Avion Reserva 44	50
Don Julio 1942	64
Gran Patron Platinum	95
Clase Azul Mezcal	95
Clase Azul Anejo	150
Clase Azul Ultra Anejo	495



SPIRITUEUX

Spirits

WHISKIES 4 cl

Jack Daniel's	17
Bulleit Bourbon	18
Chivas Regal 12 yrs	20
Johnnie Walker Black Label	25
Oban 14 yrs	30
Lagavullin 16 yrs	35
Macallan Double Cask 12 yrs	40

LIQUEURS 4 cl

Limoncello, Manzana, Get 27, Get 31, others	10
Fernet Branca, Jägermeister, Sambucca, others	12
Grand Marnier, Chartreuse Verte, Genepi Abrupt	15
Avion Espresso	17
Chartreuse Verte V.E.P	32

VODKAS 4 cl

Absolut Elyx	18
Grey Goose	20
La French	20
Stolichnaya Elit	30
Beluga Gold Line	55

GINS 4 cl

Beefeater 24	17
Bombay Sapphire	19
Hendrick's	22
Tanqueray Ten	30
Monkey 47	35

RHUMS 4 cl

Bavardi Anejo Cuatro	17
Diplomatico Reserva	20
Santa Teresa 1796	28
Zacapa 23	35

TÉQUILAS 4 cl

Avion Espresso	17
Patron Café	17
Avion Silver	20
Patron Silver	20
Clase Azul Reposado	40



EAUX ET SODAS

Waters and softs

EAUX ET JUS

Evian 75 cl	12
<i>Still water</i>	
Badoit 75 cl	12
<i>Sparkling water</i>	
Badoit Rouge 33 cl	10
<i>Thin bubbles</i>	
Les Jus Alain Millat 20 cl	10
<i>Bergeron apricot, red tomato, sengana strawberry, cox's apple</i>	

SODAS

Coca-Cola 33 cl	8
Coca-Cola zero 33 cl	8
Orangina 25 cl	8
Sprite 33 cl	8
Fuze Tea	8
Fever Tree 20 cl	10
<i>Tonic water, ginger ale, ginger beer, others</i>	
Red Bull 25cl	12

JUS DE FRUITS FRAIS

Fresh fruit juices



	25 cl
Orange pressée	14
<i>Orange juice</i>	
Pamplemousse pressé	14
<i>Grapefruit juice</i>	
Citron pressé	14
<i>Lemon juice</i>	
Mix 3 fruits	14

BOISSONS CHAUDES

Hot beverages

Espresso	4,5	Cappucino	6
Café Noisette	4,5	Café latte	8
Double Espresso	7,5	Chocolat chaud Monbana	10
Américain	5,5		
Les thés Mariage Frères	8	Les infusions Mariage Frères	8
<i>Marco Polo, Fuji-Yama, Earl Grey Imperial, Rouge Bourbon, Sakura, Esprit de Noël</i>		<i>Verbena Citrodora, Chamomilla</i>	





ENTRÉES

- Cœur de laitue comme à la maison** 19
Heart of lettuce, maple syrup vinaigrette, torrefied cereal mix
- Salade de Savoie** 29
Savoy salad, endives, tomme cheese and ham from Savoy, Grenoble walnuts, vinaigrette with honey
- Bol des Alpes** 35
Alpine bowl, red and white quinoa, pear, roasted squash with yuzu, pumpkin seeds

CRUDOS

- Avocat, gomasio de pistache et huile de curry** 19
Avocado, pistachio gomasio and curry oil, old balsamic vinegar, pomegranate seeds
- Tartare de thon** 38
Yellowfin tuna tartar, avocado, cilantro, soy vinaigrette

COMFORT FOOD

- Planche de charcuterie de Savoie et fromage du MOF d'Annecy** 55
Selection of local charcuterie and cheese from Annecy's «best worker in france», toasted country bread
- Pizza à la truffe noire** 78
Black truffle pizza, Fior di Latte, Beaufort from the Valley, Melanosporum truffle

PRÈS DE NOS CÔTES

- Cabillaud caramélisé aux agrumes** 42
Citrus caramelized cod fish, citrus glaze, wild thyme, fresh herbs

PASTA

- Gnocchi alla straciatella** 38
Artisanal gnocchi and straciatella, tomato sauce, olive oil, basil leaves





DANS NOS PRÉS

- Cheeseburger montagnard** 45
Mountain cheeseburger, Charolais beef, raclette cheese from Savoy, caramelized onions, cocktail sauce
- Filet de bœuf Charolais grillé** 52
Grilled Charolais beef tenderloin, with pepper sauce

COMPLÉTER VOS PLATS

- Purée nature ou purée à la truffe** 12 / 26
Mashed potatoes or truffle mashed potatoes
- Frites nature ou frites à la truffe** 12 / 26
French fries or truffle French fries
- Légumes de saison** 12
Seasonal vegetables
- Haricots verts en persillade** 12
Green beans in parsley
- Riz à la provençale** 12
Provençal rice
- Tian de légumes** 12
Vegetables tian
- Pomme de terre à la braise** 12
Braised potato
- Poêlée de champignons du moment** 26
Seasonal pan-fried mushrooms

DESSERTS

- Affogato praliné au café San Cristobal** 16
Piedmont hazelnut praline affogato, San Cristobal coffee, vanilla ice cream, homemade praline
- Notre tarte tatin signature** 16
Our signature tarte tatin, caramelized apples and Isigny cream
- Riz au lait aux parfums d'agrumes** 22
Rice pudding with citrus flavors, fresh and candied citrus, clementine juice, puffed rice



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