

Brunch Menu

80€

South America takes over London

Choice of :

Aztec Detox or **Açaí Caïpirinha**

Choice of :

Boissons Chaudes

Hot beverages

Corbeille de viennoiseries J, G, D

Pastry basket

LE CHOIX DE L'OEUF

CHOOSE YOUR EGGS

Œufs Bénédicte E, D, G, S

Eggs Benedict

Omelette à la fior de latte, truffe de saison E, D

Scrambled eggs

Œufs Brouillés E, D, G

Scrambled eggs

LE CHOIX DU PLAT

CHOOSE YOUR MAIN DISH

Burrata des Pouilles, tomates cerises D, S, N

Pugliese burrata, cherry tomatoes

Tartare de thon Bagatelle F, MU, SH

Bagatelle's tuna tartare

Gaufres de pommes de terre, saumon fumé D, E, F, G

Potato waffles, smoked salmon

Plin Castelmagno à la truffe D, E, G

Plin Castelmagno, seasonal truffle

Milanaise de poulet, gomasio au citron vert D, E, G, N, SE,

Chicken milanese, lime gomasio

ACCOMPAGNEMENTS

SIDES

Choice of :

Salade Bagatelle comme à la maison MU, S

Bagatelle salad just like at home

Pomme purée beurre noisette D

Mashed potatoes, brown butter

Frites maison

Homemade French fries



LE CHOIX D'UNE DOUCEUR

CHOOSE YOUR DESSERT

Gaufres Liégeoises aux fruits frais *D, E, G*
Liege waffles with fresh fruits

Tropézienne à la vanille *D, E, G*
Vanilla Tropézienne

Glaces & Sorbets *D, N*
Ice cream & sorbets



FAITES VOUS PLAISIR

TREAT YOURSELF

Jambon à la truffe - £8
Truffle Ham

Caviar Kristal 19g *F - £110*
Kristal Caviar 19g

Truffe de saison - £MP
Seasonal truffle

Saumon fumé *F - £8*
Smoked Salmon

Açaï bowl, lait d'amande, banane, framboises, myrtilles, baies de Goji *N - £18*
Açaï bowl, almond milk, raspberries, blueberries and Goji berries

Pizzetta à l'avocat *D, N - £16*
Avocado pizzetta

Linguine aux tomates cerises, basilic, straciatella *D, E, G - £24*
Linguine, cherry tomatoes, basil and straciatella

Pizza à la truffe de saison *D, G - £35*
Seasonal truffle pizza

Gambas grillées, kumquats confits *D, S, SH - £22*
Grilled prawns, candied kumquats

Fettucine au homard, verveine citron *C, F, G, S, SH - £MP*
Lobster Fettucine, lemon verbena

Pizza chocolat aux cacahuètes caramélisées *D, E, G, N, P - £35*
Chocolate pizza with caramelized peanuts

Executive Chef: Dale Osborne



"If you didn't post it, it didn't happen."
@BagatelleHouse

C - CELERY | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH | MO - MOLLUSCS | MU - MUSTARD
L - LUPIN | P - PEANUTS | SE - SESAME | SO - SOYA BEANS | SH - SHELLFISH | S - SULPHITES

*Please advise your server of any special dietary requirements, including intolerances and allergies.
Discretionary service of 15% will be added to your bill*