

BAGATELLE
COURCHEVEL

COCKTAILS SIGNATURES

MADE WITH LOVE, FRESH FRUITS, JUICES AND INGREDIENTS

L'ALPIN 20

Génépi, Green Chartreuse, brown vergeoise, fresh mint, lime juice, tonic water

WICKED - Hot drink 22

Bacardi Añejo Cuatro rum infused with Jalapeño pepper, Amaretto, fresh pineapple juice, lemongrass, lime juice

L'AVALANCHE - Hot drink 22

VSOP Cognac, Amaretto, apple juice and fresh lemon juice, cinnamon

RED GOLD BY BAGATELLE - Hot drink 18

Red wine, Grand Marnier, Cointreau, squeezed orange, cinnamon, four spices

SMOKY SMOKY 22

Bourbon, maple syrup, smoked orange, Swiss Mountain Spring smoked ginger ale

L'AMOUR À LA NEIGE 95

Perrier-Jouët Belle Époque Champagne, raspberry and Chambord liqueur, vanilla syrup, fresh blueberries, lychee puree

COURCHEVEL 1850 250

Louis XIII Cognac, Tobacco liquor, homemade caramel syrup



MOCKTAILS

SWEET MOUNTAIN 16

Old-fashioned hot chocolate, chocolate and caramel sauces, marshmallows, caramelized hazelnuts, whipped cream

TROPICAL WINTER 18

Mango and guava juices, fresh passion fruit, vanilla syrup

SPRITZ ALTITUDE 18

Martini Floreale, pineapple juice, fresh lemons, salt and classic tonic

SKI TAN 22

Orange juice, carrot, lemon, apple and pineapple juices, fresh ginger

BAGATELLE CLASSIQUES

MARTINI FIERO SPRITZ 18

Martini Fiero, Prosecco, orange

BLOODY MARY 18

Grey Goose vodka, tomato and lemon juices, Worcestershire sauce, Tabasco

CAÏPIRINHA 18

Cachaça Leblon, limes, sugar

BELLINI 18

Peach puree and Prosecco

ROSSINI 18

Strawberry puree and Prosecco

MOJITO 18

Bacardi Añejo Cuatro rum, fresh mint, limes, brown sugar, sparkling water

MARGARITA 22

Patrón Silver tequila, Cointreau, lime juice

CHAMPAGNE COCKTAIL 25

Champagne, cognac, Angostura bitter, sugar

Other classics cocktails are available upon request.

MASTER GINS & TONICS

GET CARRIED AWAY BY A SELECTION OF THE WORLD'S
MOST EXCLUSIVE GINS AND SWISS MOUNTAIN SPRING TONICS

CHRISTIAN DROUIN - *France* 28

Served with fresh apples, red berries
and lemongrass tonic

LE GIN DU MONT BLANC - *France* 28

Served with lime slice, lemon zest, pepper & pink
berries, classic tonic

THAT BOUTIQUE-Y NEROLI - *Écosse* 28

Served with grapefruit zest, clove and lemongrass tonic

OXLEY LONDON DRY - *Angleterre* 29

Served with cilantro, lemon zest, lemon slice,
dry tonic

DEL PROFESSORE MONSIEUR - *Italie* 32

Served with lavender infusion, lemon zest
and classic tonic

KI NO BI - *Japon* 32

Served with lemon zest, lime slice, Sichuan pepper
and classic tonic

DICTADOR TREASURE - *Colombie* 35

Served with half vanilla bean, fresh cilantro,
and rosemary tonic



VINS ROSÉS

	VERRE 12 cl	PISCINE 15 cl
Studio - <i>Château Miraval '20</i>	12	14
Domaines Ott - <i>Château de Selle '20</i>	14	16

VINS BLANCS

Argile Blanc - <i>Domaine des Ardoisières '20</i>	12
Côtes du Rhône <i>Réserve Famille Perrin '20 (magnum)</i>	12
Sancerre - <i>J. de Villebois '20</i>	13
Saint Romain - <i>A. Gras '20</i>	22

VINS ROUGES

Côtes du Rhône - <i>Réserve Famille Perrin '19</i>	13
Bourgogne Côte d'Or Pinot Noir <i>G. Joillot '19</i>	17
S de Siran - <i>Margaux du Château Siran '19</i>	19
Pommard Vieilles Vignes - <i>G. Joillot '19</i>	29

CHAMPAGNES

Louis Roederer Collection 242 - <i>Brut</i>	20	25
Perrier-Jouët Grand Brut - <i>Brut</i>	20	25
Perrier-Jouët - <i>Blanc de Blancs</i>	33	38
Perrier-Jouët Belle Époque - <i>Brut</i>	95	115
Billecart Salmon Rosé - <i>Brut rosé</i>	33	38

APÉRITIFS

MARTINI BLANC OR ROUGE, PORTO RAMOS **10**
PINTO LAGRIMA, RICARD, CAMPARI,
PROSECCO, OTHERS

SPRITZ ORIGINAL, MARTINI FIERO SPRITZ, **16**
AMERICANO, NEGRONI

COURCHEVEL SPRITZ **20**
Génépi, Saint-Germain, Prosecco, sparkling water

BIÈRES PRESSIONS

25 cl 50 cl

CARLSBERG (*lâger*) **8 15**

LOST IN THE WOOD IPA **9 16**
Craft beer from Sapaudia Brewing-French Alps

BIÈRES BOUTEILLES

33 cl

SAN MIGUEL **10**

1664 BLANC **10**

HARD SELZERS

33 cl

SPARKLING WATERS DELICATELY FLAVOURED WITH
LOW ALCOHOL LEVEL (4,5°) & GLUTEN FREE

IZU FIGUE IMMORTELLE **12**

IZU CÉDRAT NÉPITA **12**

IZU HOUBLON **12**

IZU FRAISE KIWI **12**



SPIRITUEUX DE PRESTIGE

COGNACS

4 cl

MARTELL V.S.O.P	20
MARTELL X.O	50
MARTELL COHIBA EXTRA	120

COGNACS

1 cl

CHOOSE YOUR LUXURY COGNAC DOSE CL BY CL

RÉMY MARTIN LOUIS XIII	125
L'OR DE JEAN MARTELL	125

CALVADOS

4 cl

CHRISTIAN DROUIN V.S.O.P	20
CHRISTIAN DROUIN 1973	90

TÉQUILAS

4 cl

AVIÓN RESERVA 44	50
DON JULIO 1942	64
GRAN PATRÓN PLATINUM	95
CLASE AZUL MEZCAL	95
CLASE AZUL AÑEJO	150
CLASE AZUL ULTRA AÑEJO	495

ARMAGNACS	4 cl
CHÂTEAU BORDENEUVE V.S.O.P	20
CHÂTEAU BORDENEUVE 1985	45

WHISKYS	4 cl
DALMORE KING ALEXANDER III - <i>Écosse</i> Sweet, aromas of orange jam and dried fruits	60
OCTOMORE 8.4 - <i>Écosse</i> Real Peaty	90
OCTOMORE 9.3 - <i>Écosse</i> Peaty	100
NIKKA TAKATSURU 21 YRS - <i>Japon</i> Subtle and peaty	100
KAVALAN AMONTILLADO CASK - <i>Taiwan</i> Sweet, with exotic notes	115

RHUMS	4 cl
ZACAPA X.O - <i>Guatemala</i> Fruity, spicy, sweet	55
FLOR DE CANA 25 YRS - <i>Nicaragua</i> Notes of dark cocoa, almond, nuts	55
BIELLE 2001 SMALL BATCH MARIE-GALANTE - <i>France</i> Notes of red fruits, liquorice	75
DICTADOR 1990 JERARQUÍA PARDO - <i>Colombie</i> Powerful wooden notes, warm wood, leather & nutmeg	150
DICTADOR 1978 2 MASTERS - <i>Colombie</i> Notes of caramel, vanilla and toasted coconut	220

SPIRITUEUX

WHISKYS

4 cl

JACK DANIEL'S	18
BULLEIT BOURBON	18
DEWAR'S 12 YRS	20
CHIVAS REGAL 15 YRS	25
OBAN 14 YRS	30
LAGAVULLIN 16 YRS	35

VODKAS

4 cl

42 BELLOW	18
GREY GOOSE	20
STOLICHNAYA ELIT	30
BELUGA GOLD LINE	55

RHUMS

4 cl

BACARDI AÑEJO CUATRO	17
DIPLOMATICO RESERVA	20
SANTA TERESA 1796	28
ZACAPA 23	35



LIQUEURS

5 cl

LIMONCELLO, MANZANA, GET 27,
GET 31, OTHERS **10**

FERNET BRANCA, JÄGERMEISTER,
SAMBUCCA, OTHERS **12**

GRAND MARNIER,
CHARTREUSE VERTE, GÉNÉPI **15**

CHARTREUSE VERTE V.E.P **32**

GINS

4 cl

BOMBAY SAPPHIRE **19**

HENDRICK'S, STAR OF BOMBAY **22**

TANQUERAY TEN **30**

OXLEY, MONKEY 47 **35**

TÉQUILAS

4 cl

PATRÓN XO CAFÉ **18**

PATRÓN SILVER **20**

PATRÓN REPOSADO **32**

PATRÓN AÑEJO **38**

CLASE AZUL REPOSADO **45**





EAUX, SODAS & JUS

Evian - Still water (75cl)	12
Badoit - Sparkling water (75cl)	12
Badoit Rouge - Thin bubbles (33cl)	10
Maison Meneau jus de fruits bio Abricot, Ananas, Carotte, Orange, Multi Fruits, Pomme, Tomato (20cl)	10
Coca-Cola (33cl)	8
Coca-Cola zero (33cl)	8
Orangina (25cl)	8
Sprite (33cl)	8
Fuze Tea Pêche (25cl)	8
Swiss Mountain Spring Tonic Water, Ginger Ale, Ginger Beer, Lemongrass, Rosemary, Grapefruit, others (20cl)	10
Red Bull (25cl)	12

JUS DE FRUITS FRAIS

Orange pressée - Orange juice (25cl)	14
Pamplemousse pressé - Grapefruit juice (25cl)	14
Citron pressé - Lemon juice (25cl)	14
Mix 3 fruits - Fresh mixed fruits juice (25cl)	15

BOISSONS CHAUDES

CAFÉS - *Giovanni Pietrini Premium*

Expresso	4,5
Café Noisette	4,5
Double Expresso	7,5
Américain	5,5
Cappucino	6
Café latte	8
Chocolat chaud Monbana	10

THÉS MARIAGE FRÈRES

Les thés :	8
<i>Marco Polo, Fuji-Yama, Earl Grey Imperial, Rouge Bourbon, Sakura, Esprit de Noël</i>	
Les infusions :	8
<i>Verbena Citroedora, Chamomilla</i>	





SUR LE POUCE

Pizza à la truffe Melanosporum 75

Melanosporum truffle pizza

Légumes d'hiver en tempura, gomasio au sésame noir 24

Seasonal vegetables in tempura, black sesame gomasio

Sélection de charcuterie de tradition 21

Selection of traditional charcuterie

Nos fromages sont affinés pour vous 36

Cheeses are matured for you

Mont d'Or AOP gratiné, pain de campagne 48

Grilled Mont d'Or AOP, traditional bread

Burrata des Pouilles, Caviar Kristal 180

Puglia burrata, Kristal Caviar

Sardines à l'huile d'olive, citron confit 12

Sardines in olive oil, preserved lemon

Ventrèche de thon Ortiz 21

Ortiz tuna ventresca

Tarama à la truffe 18

Truffle tarama

Tarama au crabe 13

Crab tarama

Executive Chef: Bilal Amrani

Tous nos prix sont en Euros - All our prices are in Euros



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