

Drawing inspiration from our Mediterranean roots and punctuated by the seasons, our cuisine is joyful, authentic, modern and generous

CHAMPAGNE COCKTAIL

Agrémentez votre champagne de fruits frais

Add fresh fruit juice to your champagne

Ananas - Gingembre or Pêche - Curcuma or Poires - Miel or Mangue - Menthe

Pineapple & Ginger or Peaches & Curcuma or Pears & Honey or Mango & Mint

SUR LE POUCE

Corbeille de viennoiseries, baguette à la Française <small>G, E, F, MU, D, C</small> <i>Basket of viennoiseries, French baguette</i>	12	Pain de campagne grillé, avocat, œuf bio au plat <small>G, E, D, MU, S</small> <i>Toasted country bread, avocado, fried organic eggs</i>	13
Omelette aux épinards et fromage bleu, fines herbes <small>E, D, C</small> <i>Spinach and blue cheese omelette with herbs</i> Extra ham £5 / Extra salmon £6 / Extra mushroom £3	11	Œufs Bénédicte, gaufre de pommes de terre au Matcha <small>G</small> <i>Eggs Benedict, Matcha potato waffle</i> Extra ham £5 / Extra salmon £6 / Extra mushroom £3	11
Œufs brouillés à la truffe de saison <small>G, E, D, MU, S</small> <i>Scrambled eggs with seasonal truffles</i>	12	Pizza à la fior di latte, aux truffes de saison <small>D, G, SO, SE, N, MU</small> <i>Pizza fior di latte topped with seasonal truffle</i>	48
Panettone (Façon pain perdu), crème à la vanille, fruits secs <small>E, D, C, S</small> <i>French toast, vanilla cream and dried fruits</i>	11	Pancake au Rooibos, banane caramélisée, sauce aux chocolats <small>G, E, F, MU, D, C</small> <i>Rooibos pancake, caramelized banana, chocolate sauce</i>	9

LE CRU

Tartare de thon Bagatelle, vinaigrette à l'Espelette <small>F, MU, SH</small> <i>Bagatelle tuna tartar with Espelette vinaigrette</i>	29	Tartare de boeuf black Angus, poutargue d'œuf bio <small>G, E, D, MU, S, SO, N, C, SE</small> <i>Black Angus beef tartare, organic egg bottarga</i>	22
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CAVIAR

Sélection de caviar Bagatelle par Kaviari

Bagatelle's caviar selection by Kaviari

To accompany your caviar, the chef recommends 2cl of Louis XIII

Kristal	30 g - 190	50 g - 300	125 g - 720
Oscietre Gold	30 g - 180	50 g - 290	125 g - 650
Beluga	30 g - 560	50 g - 980	125 g - 2 360

SALADES

- Chou Kale à l'orange, baies de Goji, noisettes du Piémont** G, D, N, C, S, SO, SE 21
Kale, orange, Goji berries & Piedmont hazelnuts salad
- Salade de radicchio, petit épeautre de Provence au pesto** G, D, N, C, S, SO, SE 19
Radicchio & Provençal wheat salad, pesto dressing

LA VIANDE

- Poulet fermier entier à l'estragon, en croûte de sel aux aromates** C, D, E, G, S 110
Whole free-range chicken tarragon in a herby salt crust
- Faux filet boeuf Black Angus grillé, sauce poivre Sarawak** D, C, S 59
Grilled Black Angus beef sirloin, Sarawak pepper sauce

POUR ACCOMPAGNER VOS PLATS

- Salade de jeunes pousses, comme à la maison** C, MU, S 16
Rustic baby leaf salad
- Purée de pommes de terre, au beurre noisette** D 12
Mashed potatoes, hazelnut butter (add Caviar 20 g + £123)

PÂTES

- Plin au Castelmagno, Cacio e Pepe, truffe noire** D, E, G, C 49
Plin Castelmagno, Cacio e Pepe sauce & black truffle
- Linguine à la tomate des Pouilles, Stracciatella & basilic** D, E, G, S, C 27
Linguine in a Puglian tomato sauce, Stracciatella & basil

LE POISSON

- Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** D, F, C, S MP
Whole locally-caught fish baked in lemon leaves
- Gambas grillées, jus de crustacés, gremolata persil-pignon-ail noir** G, SH, E, D, N, C, S, SO, SE 39
Grilled prawns with a shellfish jus & a parsley, pine nut & black garlic gremolata



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

Corporate Chef: Rocco Seminara
Executive Chef: François-Laurent Apchié

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

Please advise your server of any special dietary requirements, including intolerances and allergies.
Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please note that discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.