

BAGATELLE DESERTS MENU

DOUCEURS

Pizzetta au chocolat Jivara, D, G, N, V noisettes du Piémont caramélisées <i>Jivara chocolate pizzetta, topped with caramelised Piedmont hazelnuts</i>	120
Crêpes dentelles, D, G, N, V crème légère à la Pistache de Sicile <i>Crêpes dentelles with a delicate Sicilian pistachio cream</i>	75
Crème brûlée à la fève tonka, D, V figue violette de Solliès <i>Tonka bean crème brûlée, violet Solliès figs, red wine, fig leaf</i>	75
Millefeuille “tarte tatin” D, G, V <i>Puff pastry, caramelised Pink Lady apples, Tahitian vanilla, yoghurt sorbet</i>	75
Soufflé à la poire belle Hélène D, V <i>William pear souffle, brown butter ice cream, Guanaja chocolate sauce (Please allow 15-20 Minutes preparation time)</i>	75
Assiette de fromages D, G, N, V <i>French cheeses, seasonal sondiment, fig & walnut bread, caraway lavosh</i>	110
Sélection de sorbets maison V <i>Selection of homemade sorbets</i>	55



BAGATELLE

A - ALCOHOL | D - DAIRY | G - GLUTEN | N - NUT | S - SHELLFISH | V - VEGETARIAN

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

All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT