

BAGATELLE
COURCHEVEL

COCKTAILS SIGNATURES

MADE WITH LOVE, FRESH FRUITS, JUICES AND INGREDIENTS

L'ALPIN 22

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

COURCHEVEL SPRITZ 22

Pine liqueur, Saint-Germain, Prosecco, sparkling water

GIN'GLE BELLS 25

Star of Bombay gin, cherry liqueur, organic apple and lime juices, cinnamon, topped with ginger beer

L'AMOUR À LA NEIGE 28

Vanilla Santa Teresa rum, passion puree, fresh fruit juice, fresh banana, maple syrup, shot of Perrier-Jouët Grand Brut champagne

MONKEY SMASH 25

Monkey 47 gin, egg white, basil leaves, lemon juice, Cordial Elderflower

SPICY MOUNTAIN 22

Jalapeño infused Patrón Silver tequila, Campari, honey, fresh lime and grapefruit juices, topped with Swiss Mountain grapefruit soda



MOCKTAILS

TROPICAL WINTER 18

Mango and guava juices, fresh passion fruit, vanilla syrup

LIPSTICK 18

Red fruits, cranberries, strawberries, raspberries, blackberries, peach puree, dragon fruit, topped with sparkling water

BAGATELLE CLASSIQUES

BLOODY MARY 20

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

CAÏPIRINHA 20

Cachaça Leblon, limes, sugar

BELLINI 18

Peach puree and Prosecco Ricadonna

ROSSINI 18

Strawberry puree and Prosecco Ricadonna

MOJITO 22

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

MARGARITA 22

Don Julio Blanco tequila, Cointreau, lime juice

CHAMPAGNE COCKTAIL 28

Champagne Perrier-Jouët Grand brut, cognac Hennessy V.S, Angostura bitter, sugar

EXPRESSO MARTINI 22

Belvédère Vodka, Kaluha, Espresso

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

MONKEY 47 - *France* 28

Bitter cranberry, lemon zest, dry cranberries

THAT BOUTIQUE-Y NEROLI - *Écosse* 28

Served with grapefruit zest, clove and lemongrass tonic

SILENT POOL - *Angleterre* 32

Served with chamomile extract et orange zest

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
12cl

Whispering Angel - *Château d'Esclans '21* 14

Rosé & Or - *Château Minuty '21* 16

VINS BLANCS

Argile Blanc - *Domaine des Ardoisières '20* 13

Côtes du Rhône - *Réserve Famille Perrin '20 (magnum)* 13

Sancerre - *P. Jolivet '21* 14

Pouilly Fuissé - *Domaine Ferret '20* 24

VINS ROUGES

Côtes du Rhône - *Réserve Famille Perrin '20* 14

Bourgogne Hautes Côtes de Beaune - *G. Joillot '20* 19

Saint-Émilion Grand Cru - *Château Ascension '18* 17

* Grands Crus au verre méthode Coravin,
demander la sélection de notre sommelier

CHAMPAGNES

Perrier-Jouët Grand Brut - *Brut* 22

Moët & Chandon - *Brut* 22

Louis Roederer Collection - *Brut* 22

Perrier-Jouët - *Blanc de Blancs* 30

Perrier-Jouët Blason - *Rosé* 30

Billecart Salmon Rosé - *Brut rosé* 33

APÉRITIFS

MARTINI RESERVA AMBRATTO & RUBINO, PORTO 11
RAMOS PINTO LAGRIMA, RICARD, CAMPARI,
PROSECCO, OTHERS

CHANDON GARDEN SPRITZ 16

APEROL SPRITZ, MARTINI FIERO SPRITZ, 18
CAMPARI SPRITZ, AMERICANO, NEGRONI

APÉRITIFS SANS ALCOOL

CRODINO - *Blondo* 10

MARTINI VIBRANTE SPRITZ 12

MARTINI FLOREALE SPRITZ 12

BIÈRES BOUTEILLES

33 cl

CARLSBERG CLUB 12

I 664 BLANC 12

BROOKLIN DEFENDER IPA 12

BROOKLIN SPECIAL EFFECTS - *Sans alcool* 10



SPIRITUEUX DE PRESTIGE

COGNACS

4 cl

MARTELL X.O

50

HENNESSY 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 1973

90

TÉQUILAS

4 cl

AVIÓN RESERVA 44

50

DON JULIO 1942

65

VOLCAN X.A

70

GRAN PATRÓN PLATINUM

95

* Disponible sur demande, la gamme Clase Azul

ARMAGNACS	4 cl
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>Taiïwan</i> Sweet, with exotic notes	115

WHISKYS JAPONAIS	4 cl
HIBIKI HARMONY	35
THE YAMAZAKI 12 YRS	49
THE HAKUSHU 18 YRS	145
HIBIKI 21 YRS	145

RHUMS	4 cl
FACUNDO EXIMO - <i>Mexique</i> Wood, sweet spices, round, roasted	50
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 1978 2 MASTERS - <i>Colombie</i> Notes of caramel, vanilla and toasted coconut	220

SPIRITUEUX

WHISKYS

4 cl

JOHNNIE WALKER BLACK LABEL	20
BULLEIT BOURBON	22
JACK DANIEL'S SINGLE BARELL	22
DEWAR'S 12 YRS	25
ABERFELDY 16 YRS	30
CHIVAS REGAL 18 YRS	35
ALFRED GIRAUD HÉRITAGE	42
CHIVAS ROYAL SALUTE 21 YRS	55
JOHNNIE WALKER BLUE LABEL	70

VODKAS

4 cl

GREY GOOSE	20
BELVEDERE	20
STOLICHNAYA ELIT	30
BELUGA GOLD LINE	60

RHUMS

4 cl

BACARDI AÑEJO CUATRO	19
3 RIVIÈRES TRIPLE MILLÉSIME '01 '05 '11	29
SANTA TERESA 1796	30
EMINENTE 7 YRS	32
ZACAPA 23	35



COGNACS

4 cl

MARTELL V.S.O.P

20

HENNESSY VERY SPECIAL

20

EAUX DE VIE

4 cl

CALVADOS - *Christian Drouin V.S.O.P*

20

ARMAGNAC - *Château Bordeneuve V.S.O.P*

20

GRAPPA DE TIGNANELLO ANTINORI

28

POIRE

16

FRAMBOISINE, VIEILLE PRUNE MICLO

20

LIQUEURS

5 cl

LIMONCELLO, MANZANA, GET 27,
GET 31, OTHERS

10

FERNET BRANCA, JÄGERMEISTER,
SAMBUCCA, OTHERS

12

GRAND MARNIER,
CHARTREUSE VERTE, GÉNÉPI

15

GRAND MARNIER CUVÉE LOUIS ALEXANDRE

32



GINS

4 cl

BOMBAY SAPPHIRE, TANQUERAY

20

STAR OF BOMBAY, TANQUERAY TEN

22

MALFY - *Original, Lemon, Rosa, Arcancia*

22

OXLEY, MONKEY 47

28

KI NO BI

32

TÉQUILAS

4 cl

PATRÓN XO CAFÉ

19

PATRÓN SILVER, DON JULIO BLANCO

20

MEZCAL DEL MAGUEY

25

DON JULIO REPOSADO

28

VOLCAN AÑEJO CRISTALINO

32

PATRÓN AÑEJO, PATRÓN REPOSADO

38

CLASE AZUL REPOSADO

45



EAUX, SODAS & JUS

Evian - Still water (75cl)	13
Badoit - Sparkling water (75cl)	13
Badoit Rouge - Thin bubbles (33cl)	10
Maison Meneau jus de fruits bio <i>Abricot, Ananas, Carotte, Orange, Multi Fruits, Pomme, Tomate (20cl)</i>	11
Coca-Cola (33cl)	10
Coca-Cola zero (33cl)	10
Fanta (25cl)	8
Sprite (33cl)	10
Fuze Tea Pêche (25cl)	8
Swiss Mountain Spring <i>Tonic Water, Ginger Ale, Ginger Beer, Lemongrass, Rosemary, Grapefruit, others (20cl)</i>	10
Gangstar Premium Energy Drink (25cl)	12

JUS DE FRUITS FRAIS

Orange pressée - Orange juice (25cl)	14
Pamplemousse pressé - Grapefruit juice (25cl)	14
Citron pressé - Lemon juice (25cl)	14

BOISSONS CHAUDES

CAFÉS - *Giovanni Pietrini Premium*

Expresso	5
Café Noisette	5
Double Expresso	8
Américain	7
Cappucino	8
Café latte	8
Red Gold by Bagatelle	18
<i>Red wine, Grand Marnier, Cointreau, squeezed orange, cinnamon, four spices</i>	
Sweet Mountain	16
<i>Old-fashioned hot chocolate, chocolate and caramel sauces, marshmallows, caramelized hazelnuts, whipped cream</i>	

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 Citrodora, Chamomilla</i>	





SUR LE POUCE

Pizza à la fior di latte, aux truffes Melanosporum	75
<i>Pizza fior di latte, topped with Melanosporum truffles</i>	
Pizza à la fior di latte, aux truffes blanches d'Alba	MP
<i>Pizza fior di latte, topped with Alba white truffles</i>	
Légumes d'hiver en tempura, gomasio à la pistache	20
<i>Seasonal vegetables in tempura, pistachio gomasio</i>	
Sélection de charcuterie de tradition	24
<i>Selection of traditional charcuterie</i>	
Nos fromages sont affinés pour vous	39
<i>Cheeses are matured for you</i>	
Mont d'Or AOP gratiné, pain de campagne	56
<i>Grilled Mont d'Or PDO, traditional bread</i>	
Burrata des Pouilles, Caviar Kristal 30 g	170
<i>Puglia burrata, Kristal Caviar 30 g</i>	
Sardines à l'huile d'olive, citron confit	12
<i>Sardines in olive oil, preserved lemon</i>	
Ventrèche de thon Ortiz	23
<i>Ortiz tuna ventresca</i>	
Tarama à la truffe	18
<i>Truffle tarama</i>	
Tarama au crabe	13
<i>Crab tarama</i>	

Corporate Chef: Rocco Seminara

Executive Chef: Jules Pronost

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



ST.TROPEZ | COURCHEVEL | MYKONOS | BODRUM | LONDON | MIAMI | ST.BARTHS
TULUM | LOS CABOS | BUENOS AIRES | SÃO PAULO | DUBAI | BAHRAIN | RIYADH | DOHA