

BAGATELLE
DOHA

DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes du Piémont**
caramélisées E, G, D, N, SE, SO
Jivara chocolate pizzetta with caramelized Piedmont hazelnuts
- B** **Tropézienne à la vanille de Madagascar** E, G, D
Madagascar vanilla Tropézienne
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** E, G, D, N
Crêpes dentelles, light cream with amber rum, Dulce de leche

Affogato au café Bio, glace à l'italienne, praliné

noix de pécan E, G, D

Organic coffee Affogato, Italian style ice cream, pecan praliné

Fruits de saison rôtis, fleur de thym, sorbet à la E, D, N

citronnelle-citron

Roasted seasonal fruits, thyme flower, lemon and lemongrass sorbet

Barbajuans à l'amande, noisette, dattes et oranges confites E, D, N

Crispy raviolis filled with almonds, dates and candied oranges

Fruits frais du verger, fraises, abricots, pêches, pastèque, cerises

Fresh fruit from the garden, strawberries, apricots, peaches, watermelon, cherries

Glaces : vanille, chocolat, café E, G, D, N, SO

Ice creams : vanilla, chocolate, coffee

Sorbets : citron, fraise, coco E, G, D, N, SO

Sorbets : lemon, strawberry, coconut

Corporate Pastry Chef: Manon Santini

Executive Chef: Stéphane Nema



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

@Bagatelledoha

B **Worldwide Signature Dishes**

D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | P - PEANUTS
SE - SESAME | SO - SOYA BEANS | S - SULPHITES



BAGATELLE

ST.TROPEZ | COURCHEVEL | MYKONOS | BODRUM | LONDON | MIAMI
ST.BARTHS | TULUM | LOS CABOS | MEXICO CITY | DUBAI | BAHRAIN | RIYADH | DOHA