

BAGATELLE
LONDON



BAGATELLE

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

MENU BRUNCH

95 £ per person

POUR COMMENCER

CHOIX DE COCKTAIL CHAMPAGNE

Agrémentez votre champagne de fruits frais
Add fresh fruits to your champagne

Ananas & Gingembre ou Pêche & Curcuma ou Poires & Miel ou Mangue & Menthe
Pineapple & Ginger or Peaches & Curcuma or Pears & Honey or Mango & Mint

VIENNOISERIES

Corbeille de viennoiseries, baguette à la Française G, E, D, N, SE, SO, S
Viennoiseries basket, French baguette

LE CHOIX DES ŒUFS

SELECT YOUR EGGS

Pain de campagne grillé, avocat, œuf bio au plat G, E, S
Toasted country bread, avocado, fried organic egg

or

Œufs Bénédicte, gaufre au Matcha, saumon fumé E, G, D, F, S
Eggs Benedict, Matcha waffle, smoked salmon

or

Omelette aux épinards et fromage bleu, fines herbes E, D, F
Spinach and blue cheese omelette with fresh herbs
Extra ham £5 / Extra salmon £6 / Extra mushroom £3

CAVIAR

Sélection de caviar Bagatelle par Kaviari G, SH, E, F, SO, D, N, SE, S
Bagatelle's caviar selection by Kaviari
To accompany your caviar, the chef recommends 2cl of Louis XIII

Kristal 30 g - 170 50 g - 290 125 g - 720

Beluga 30 g - 570 50 g - 970 125 g - 2 420

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.

MENU BRUNCH

LE CHOIX DU PLAT

SELECT A MAIN DISH

Linguine, tomates confites des Pouilles, Stracciatella, huile de basilic G, E, D, S
Linguine, confit tomatoes from Puglia, Stracciatella, basil oil

or

Faux filet de bœuf Black Angus grillé, sauce au poivre Sarawak D, C
Grilled Black Angus beef sirloin, Sarawak pepper sauce

or

Gambas marinées à la citronnelle, kumquats rôtis, poivre de Timut SH, D, N, C, S
King prawns, marinated with lemongrass, roasted kumquats, Timut pepper

LE CHOIX DU DESSERT

SELECT A DESSERT

Gaufre aux carottes, crème mascarpone-orange, noix de pécan caramélisées D, N, G, E, S
Carrot waffle, orange-mascarpone cream, caramelized pecans

or

Fromage frais, confit de framboises, fruits du marché, granola maison D, N, E, S
Fresh cheese, raspberry confit, fresh market fruits, homemade granola

or

Panettone, façon pain perdu, crème à la vanille, fruits secs N, G, D, SE, SO, S
Panettone, French toast style, vanilla cream, dried fruits

or

Tropézienne à la vanille de Madagascar G, E, D, SE, SO, F
Delicately light brioche cake filled with Madagascar vanilla cream

Corporate Chef: Rocco Seminara

Corporate Pastry Chef: Manon Santini

Executive Chef: François-Laurent Apchié



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

Worldwide Signature Dishes

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