

# 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.

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## 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  
(Pair with Brioche infused cocktail +£20)

*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

Tous nos prix sont en Livres Sterling  
All our prices are in Pound Sterling

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