

DOUCEURS

- B** **Pizzetta au chocola Jivara, noisettes du Piémont** 140
Caramélisées
Jivara chocolate pizzetta topped with caramelized Piedmont hazelnuts
World champion Pizza Dessert in 2019 by Manon Santini
- B** **Tropézienne à la vanille de Madagascar** 70
«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de Leche** 75
Crêpes dentelles, light cream with amber rum, Dulce de Leche
- Tablette dorée au chocolat au lait, ganache au Rooibos** 135
Golden milk chocolate tablet, Rooibos tea ganache
- Glaces: café, biscoff, chocolate, vanilla** 10
Ice creams: coffee, biscoff, chocolate, vanilla
- Sorbets: citron, fraise, litchi, noix de coco** 10
Sorbets: lemon, strawberry, lychee, coconut

VIN DE DESSERTS

AU VERRE - BY THE GLASS

Beaumes de Venise Paul Jaboulet, Rhône, France 110

Corporate Pastry Chef: Manon Santini
Executive Chef: Stefano Cauggo

“If you didn’t post it, it didn’t happen.”

@Bagatelledubai

B **Worldwide Signature Dishes**

D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | P - PEANUTS | S - SULPHITES

Please advise your server of any special dietary requirements, including intolerances and allergies.
All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT