



BAGATELLE
LONDON

FAMILY STYLE MENU

£125 per person

SUR LE POUCE

ⓑ **La Parmigiana, mozzarella di Bufala Campana AOP** G, E, F, D, C, S, N
Eggplant Parmigiana, mozzarella di Bufala Campana PDO

Barbajuans au mesclun d'herbes du printemps, gomasio aux algues G, E, F, D, N, C, MU, SE
Fried raviolis, spring herbs mesclun, seaweed gomasio

Burrata des Pouilles, asperges vertes, pesto de liveche D, N, C
Burrata from puglia, green asparagus, lovage pest

Salade de jeunes pousses, fines herbes, comme à la maison C, MU, S
Salad of young shoots, fine herbs, like at home

ⓑ **Carpaccio de bar, façon tonnato, câpres de Pantelleria croustillantes** G, E, F, N, C, S, D
Sea bass carpaccio, Tonnato sauce, Pantelleria crispy capers

À SUIVRE

ⓑ **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** D, F, C, S
Whole fish from the coastal fishery baked in lemon leaves

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

DOUCEURS

ⓑ **Tropézienne à la vanille de Madagascar** G, E, D
Delicately light brioche cake filled with Madagascar vanilla cream

Fruits frais de saison
Fresh seasonal fruit

Corporate Chef: Rocco Seminara

Executive Chef: Giuseppe Strippoli



"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

Please advise your server of any special dietary requirements, including intolerances and allergies.



BAGATELLE
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FAMILY STYLE MENU

£150 per person

SUR LE POUCE

Tigelle aux légumes grillés marines à l'huile d'olive, parmigiano reggiano G, P, SO, D, N, C, SE, S
Tigelle with grilled vegetables marinated in olive oil, parmigiano reggiano

ⓑ **Pizza romaine à la fior di latte de Lecce, Cacio e Pepe truffée** G, P, SO, D, N, SE
Roman pizza with fior di latte de Lecce and truffle Cacio e Pepe

Salade de jeunes pousses, fines herbes, comme à la maison C, MU, S
Salad of young shoots, fine herbs, like at home

ⓑ **Tartare de thon « Bagatelle », vinaigrette, à l'Espelette** MU, F, SH, S
Bagatelle tuna tartare with Espelette vinaigrette

Burrata des Pouilles, asperges vertes, pesto de liveche D, N, C
Burrata from puglia, green asparagus, lovage pest

À SUIVRE

ⓑ **Ravioles « del Plin » au Castelmagno mijotées à la truffe d'hiver** G, E, D, N, C
Tiny ravioli del Plin from Castelmagno DOP, simmered with winter truffle

Faux filet boeuf Black Angus grillé, sauce poivre Sarawak D, C, S
Grilled Black Angus beef sirloin, Sarawak pepper sauce

ⓑ **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** D, F, C, S
Whole locally-caught fish baked in lemons leaves

DOUCEURS

ⓑ **Tropézienne à la vanille de Madagascar** G, E, D
Delicately light brioche cake filled with Madagascar vanilla cream

Fruits frais de saison
Fresh seasonal fruit

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£175 per person

SUR LE POUCE

Carpaccio de bœuf, vierge au celeri and fenouil, herbes aromatiques, pickles de radis D, C, S, G, N

Beef carpaccio, celery and fennel sauce vierge, aromatique herbs, pickled radish

Burrata des Pouilles, asperges vertes, pesto de liveche D, N, C

Burrata from puglia, green asparagus, lovage pest

Carpaccio de bar, façon tonnato, câpres de Pantelleria croustillantes E, F, S, D, N, C, SE

Sea bass carpaccio, Tonnato sauce, Pantelleria crispy capers

Salade Riviera, petit épeautre de Provence, rhubarbe, baies de goji G, C, S, N

Riviera salad, small spelt from Provence, rhubarb, goji berries

Pizzetta à l'avocat, fromage frais à l'huile d'olive, caviar Oscietre 20g D

Avocado Pizzetta, fresh cheese with olive oil, Oscietre caviar 20g

À SUIVRE

Fettuccine, crème Cacio & Pepe aux truffes de saison D, E

Fettuccine, Cacio & Pepe cream with seasonal truffle

Faux-filet de bœuf Black Angus USDA, sauce poivre Sarawak D, C, S

Grilled Black Angus beef sirloin, Sarawak pepper sauce

Gambas marinées à la citronnelle, kumquats rôtis poivre de Timut SH, N, C, S, F, D

King prawns, marinated with lemongrass, roasted kumquats, Timut pepper

DOUCEURS

Tablette dorée au chocolat au lait, ganache au Rooibos D

Golden milk chocolate bar, Rooibos tea ganache

Fruit frais de saison, sorbet Mimosa (orange et Champagne)

Seasonal fresh fruits, Mimosa sorbet (orange and Champagne)

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