

BAGATELLE  
LONDON



BAGATELLE

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

# MENU BRUNCH

£75 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*

### PAINS & VIENNOISERIES

**Corbeille de pains et viennoiseries, crème légère aux herbes & citron jaun** G, E, D, N, SE, SO, S  
*Bread and viennoiseries basket, soft cream with herbs & lemon*

### LE CHOIX DES ŒUFS

SELECT YOUR EGGS

**Pain de campagne grillé, avocat, œuf bio au plat** G, E, S, N  
*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

# MENU BRUNCH

## LE CHOIX DU PLAT

SELECT A MAIN DISH

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

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, SO  
*Carrot waffle, orange-mascarpone cream, caramelized pecans*

or

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

or

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

*Corporate Chef: Rocco Seminara*

*Corporate Pastry Chef: Manon Santini*

*Executive Chef: Giuseppe Strippoli*



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

**Worldwide Signature Dishes**

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.

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

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## MENU BRUNCH

£85 per person with a Cocktail Hour

### 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

#### PAINS & VIENNOISERIES

**Corbeille de pains et viennoiseries, crème légère aux herbes & citron jaun** G, E, D, N, SE, SO, S  
Bread and viennoiseries basket, soft cream with herbs & lemon

### LE CHOIX DES ŒUFS

SELECT YOUR EGGS

**Pain de campagne grillé, avocat, œuf bio au plat** G, E, S, N  
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

The Cocktail Hour is available from 1:30pm to 2:30pm only. Terms and conditions apply.

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.

## MENU BRUNCH

### LE CHOIX DU PLAT

SELECT A MAIN DISH

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

or

**Faux filet de bœuf Black Angus grillé, sauce au poivre Sarawak** D, C, S  
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, SO  
Carrot waffle, orange-mascarpone cream, caramelized pecans

or

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

or

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

or

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

Corporate Chef: Rocco Seminara

Corporate Pastry Chef: Manon Santini

Executive Chef: Giuseppe Strippoli



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**Worldwide Signature Dishes**

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L - LUPIN | P - PEANUTS | SE - SESAME | SO - SOYA BEANS | SH - SHELLFISH | S - SULPHITES