

BAGATELLE
LONDON



BAGATELLE

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

DISCOVERY MENU

£75 per person

MANIFESTE

Enjoying dinner at Bagatelle is like being invited to the table of an epicurean bon vivant.

The food on the table is sophisticated, generous and authentic.

All dishes on the table are meant to be shared with family and friends, in a festive and convivial atmosphere.

The fresh and seasonal products have been selected directly from local producers and delicately enhanced with surprising Mediterranean flavors.

A love letter to the French Joie de Vivre

Corporate Chef: Rocco Seminara

Corporate Pastry Chef: Manon Santini

Executive Chef: Chef: Giuseppe Strippoli



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

@Bagatellelondon

 Worldwide Signature Dishes

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

DISCOVERY MENU

LE CHOIX ENTRÉES

SELECT A STARTER

Tigelle aux légumes grillés marinés à l'huile d'olive, Parmigiano Reggiano G, P, SO, D, N, SE, S
Tigelle with grilled vegetables marinated in olive oil, Parmigiano Reggiano

or

 **Salade Riviera, petit épeautre de Provence, framboises, baies de goji, fines herbes** G, C, MU, S

Riviera salad, small spelt from Provence, raspberries, goji berries, fine herbs

or

Burrata des Pouilles, tomates de plein champ, jus vinaigré D, C, S
Pugliese burrata, field tomatoes, vinegary jus

LE CHOIX DU PLAT

SELECT A MAIN DISH

Gnocchi de pomme de terre, Cacio e Pepe Pecorino Romano G, N, D, S
Potato gnocchi Cacio e Pepe, Pecorino Romano

or

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

LE CHOIX DU DESSERT

SELECT A DESSERT

 **Tropézienne à la vanille de Madagascar** G, E, D

Delicately light brioche cake filled with Madagascar vanilla cream

or

Sorbets Maison : Litchi, Citron, Fraise G, E, D, N, S

Homemade sorbets : Lychee, Lemon, Strawberry