

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, Roquefort, poire Williams, radicchio & oignons caramélisés *D, E, S, N, G, SE*
Soft bread rolls, roquefort, Williams pear, radicchio and caramelized onions

or

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

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

or

Burrata des Pouilles, courge confite, endives rafraîchies, vinaigrette au Champagne *D, C, S, F, MU, N*

Burrata from Puglia, candied squash, refreshed endives, Champagne vinaigrette

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, F, D, N, C, S*

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, N*

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