



BAGATELLE
LONDON

FAMILY STYLE MENU

£130 per person

SUR LE POUCE

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

Barbajuans au mesclun d'herbes d'automne, gomasio d'algues G, E, F, D, N, C, MU, SE
Fried raviolis, autumn herbs mesclun, seaweed gomasio

**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

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** E, F, S, C
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** CS, F, D, N, C, S
King prawns, marinated with lemongrass, roasted kumquats, Timut pepper

DOUCEURS

ⓑ **Tropézienne à la vanille de Madagascar** G, E, D, N
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 | 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

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



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FAMILY STYLE MENU

£155 per person

SUR LE POUCE

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

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 truffled 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, CS, S*
Bagatelle tuna tartare with Espelette vinaigrette

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

À SUIVRE

Ravioles « del Plin » au Castelmagno, mijotées à la truffe d'automne *G, E, D, N, C*
Tiny ravioli del Plin with Castelmagno, simmered with autumn truffle

Faux filet boeuf Black Angus grillé, sauce poivre Sarawak *D, C, S, MU*
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 fish from the coastal fishery, baked in lemon leaves

DOUCEURS

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

Fruits frais de saison
Fresh seasonal fruit

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