



BAGATELLE
ST. BARTH

Gourmet Festival

EXCLUSIVE EIGHT-HANDS MENU

Bagatelle's Corporate Chef

ROCCO SEMINARA

X

MOF 2023 & Relais & Châteaux

Le Couvent des Minimes' Chef

LOUIS GACHET

X

Bagatelle's Corporate Pastry Cheffe

MANON SANTINI

X

Pastry Cheffe of the Year in 2012 & 2013

Claire Heitzler & Producteur's Owner & Pastry Cheffe

CLAIRE HEITZLER


STBARTH
GOURMET
FESTIVAL


MENU

AMUSE-BOUCHE

Cœuf en Meurette G, E, D, MU, SU

Poached egg in red wine sauce

BY LOUIS GACHET

Pommes soufflées, tarama, œufs de truite G, E, D, F

Crispy potatoes, tarama, trout eggs

BY ROCCO SEMINARA

Tartelette au poivron, pesto de tomate confite, tartare de thon blanc G, E, D, F, N

Bell pepper tartlet with sun-dried tomato pesto and white tuna tartare

BY LOUIS GACHET

POUR COMMENCER

Tourteau, fenouil, gaude, immortelle G, E, D, C, MU, SH

Crab, fennel, roasted cornmeal, everlasting flower

BY LOUIS GACHET

À SUIVRE

Sériole, tomate, feuilles de Cassissier, rouille safranée E, D, F, C, MU, N

Amberjack, tomato, Blackcurrant leaves, saffron rouille sauce

BY LOUIS GACHET

Filet de canard rôti aux aromates, céleri-rave, jus au genièvre C, S

Roasted duck breast with aromatics, celeriac, juniper jus

BY ROCCO SEMINARA

DOUCEUR

PRÉ-DESSERT

Perce-neige framboises et verveine G, E, D, N

Raspberry and verbena snowdrop delight

BY CLAIRE HEITZLER & MANON SANTINI

DESSERT

Duvet de coco aux agrumes G, E, D, N

Coconut velvet with citrus

BY CLAIRE HEITZLER