

DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes du Piémont** ^{N, G, D} **140**
Caramélisées
Jivara chocolate pizzetta topped with caramelized Piedmont hazelnuts
World champion Pizza Dessert in 2019 by Manon Santini
- B** **Tropézienne à la vanille de Madagascar** ^{G, D} **70**
«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de Leche** ^{A, G, D} **75**
Crêpes dentelles, light cream with amber rum, Dulce de Leche
- Glaces: café, biscoff, chocolate, vanilla** ^D **19**
Ice creams: coffee, biscoff, chocolate, vanilla
- Sorbets: citron, fraise, litchi, noix de coco** **19**
Sorbets: lemon, strawberry, lychee, coconut

VIN DE DESSERTS

AU VERRE - BY THE GLASS

Beaumes de Venise Paul Jaboulet, Rhône, France **110**

Corporate Pastry Chef: Manon Santini
Executive Chef: Val Bernado

“If you didn’t post it, it didn’t happen.”

@Bagatelledubai

B **Worldwide Signature Dishes**

D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | P - PEANUTS | S - SULPHITES

Please advise your server of any special dietary requirements, including intolerances and allergies.
All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT