



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*

*Corporate Chef: Rocco Seminara*  
*Executive Chef: Giuseppe Strippoli*



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BAGATELLE

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

# FAMILY STYLE MENU

£200 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*



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# FAMILY STYLE MENU

## SUR LE POUCE

**Carpaccio de bœuf black angus fumé au poivre, sauce au parmesan** G, E, D, N, F, MU, S

Pepper smoked beef carpaccio, parmesan dressing

**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

 **Carpaccio de bar, façon tonnato, câpres de Pantelleria croustillantes** E, F, S, C

Sea bass carpaccio, Tonnato sauce, Pantelleria crispy capers

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

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

**Pizzetta à l'avocat, fromage frais à l'huile d'olive, caviar Kristal 30g** D

Avocado Pizzetta, fresh cheese with olive oil, Kristal caviar 30g

**Langoustine marinée, sabayon au cajun, pickles de**

**fenouil, oeufs de saumon** F, C, E, D, S, CS

Marinated langoustine, cajun sabayon, fennel pickles, salmon eggs

## À SUIVRE

**Fettuccine, crème Cacio & Pepe aux truffes de saison** D, E, G

Fettuccine, Cacio & Pepe cream with seasonal truffle

**Faux-filet de boeuf Black Angus grillé, sauce au poivre Sarawak** D, C, S, MU

Grilled Black Angus beef sirloin, Sarawak pepper sauce

 **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

**Tablette dorée au chocolat au lait, ganache au Rooibos** G, SO, N, D, E

Golden milk chocolate bar, Rooibos tea ganache

**Fruit frais de saison, sorbet Mimosa (orange et Champagne)**

Seasonal fresh fruits, Mimosa sorbet (orange and Champagne)