



BAGATELLE
LONDON

FAMILY STYLE MENU

£130 per person

SUR LE POUCE

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

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

Burrata des Pouilles, oranges sanguines & radicchio rosé, vinaigrette balsamique D, S, F, MU
Burrata from Puglia, blood orange & pink radicchio, balsamic 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.



BAGATELLE
LONDON

FAMILY STYLE MENU

£155 per person

SUR LE POUCE

Tigelle, Roquefort, poire Williams, radicchio & oignons caramélisés *D, 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, oranges sanguines & radicchio rosé, vinaigrette balsamique *D, S, F, MU*
Burrata from Puglia, blood orange & pink radicchio, balsamic vinaigrette

À SUIVRE

Ravioles « del Plin » au Castelmagno, mijotées à la truffe hiver *G, E, D, N, C*
Tiny ravioli del Plin with Castelmagno, simmered with winter 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, oranges sanguines & radicchio

rosé, vinaigrette balsamique D, S, F, MU

Burrata from Puglia, blood orange & pink radicchio, balsamic 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,

baies de goji, pamplemousse ruby, fines herbes G, C, S, MU

Riviera salad, small spelt from Provence, goji berries, ruby grapefruit, 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

Couteaux de mer, œufs de saumon, compote de pomme fumée D, S, F, MO

Razor clams, salmon roe, smoked apple compote

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)