

## DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes du Piémont** 36  
**caramélisées** G, E, SO, D, N, SE  
*Jivara chocolate pizzetta with caramelized Piedmont hazelnuts*  
*World Champion Pizza Dessert in 2019 by Manon Santini*
- B** **Tropézienne à la vanille de Madagascar** G, E, SO, D, N 16  
*«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream*
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** G, E, SO, D, N, SU 16  
*Crêpes dentelles, light cream with amber rum, Dulce de leche*  
**Rhum Zacapa Solera Grand Reserva (4cl)** 28
- Panettone façon pain perdu, crème aux amandes effilées** G, E, SO, D, N, SE 16  
*French toast-style panettone with slivered almond cream*
- Coings rôtis au vin doux, épices de Noël, sorbet à la citronnelle** G, E, SO, D, N, SE, SU 16  
*Quince roasted in sweet wine, Christmas spices, lemongrass sorbet*
- Tarte croustillante soufflée au chocolat Jivara 70%** G, E, SO, D, N, SE 17  
*Crispy soufflé tart with 70% Jivara chocolate*
- Clémentines rôties au miel de fleurs, sorbet mandarine** G, E, SO, D, N, SE 17  
*Roasted clementines with flower honey, mandarin sorbet*
- Glaces : vanille, chocolat, café** E, G, D, N, SO 12  
*Ice creams: vanilla, chocolate, coffee*
- Sorbets : citron, fraise, coco** E, G, D 12  
*Sorbets: lemon, strawberry, coconut*

*Corporate Pastry Chef: Manon Santini*  
*Executive Chef: Jules Pronost*



" If you didn't post it, it didn't happen."  
 @Bagatellecourchevel

**B** Worldwide Signature Dishes

D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | P - PEANUTS  
 SE - SESAME | SO - SOYA BEANS | SU - SULPHITES | F - FISH

## BOISSONS CHAUDES

**CAFÉS** - Costadoro - 100% Arabica

<b>Espresso</b>	5	<b>Café Crème - Latte</b>	9
<b>Noisette - Espresso Macchiato</b>	5	<b>Cappuccino</b>	9
<b>Café Allongé - Americano</b>	5	<b>Double Espresso</b>	9

**THÉS**

*Dammann sélection*

<b>Gunpowder, Thé vert oriental, Darjeeling, Earl Grey, Verveine</b>	9
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**RHUMS** 4 cl

<b>Zacapa 23</b>	28
<b>Zacapa X.O</b>	40

**COGNACS**

<b>Hennessy X.O 4 cl</b>	50
<b>Remy Martin Louis XIII 1 cl</b>	125

**WHISKYS** 4 cl

<b>Yamazaki 12 YO</b>	40
<b>Chivas Royal Salute 21 YO</b>	48

**LIQUEURS** 5 cl

<b>Limoncello Antinori</b>	12
<b>Grand Marnier</b>	25
<b>Cuvée Louis Alexandre</b>	

**Tous nos prix sont en Euros**  
*All our prices are in Euros*

*Please advise your server of any special dietary requirements, including intolerances and allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*