

BAGATELLE
ST. TROPEZ

DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes du Piémont** 39
caramélisées E, G, D, N, SE, SO
Jivara chocolate pizzetta with caramelized Piedmont hazelnuts
World Champion Pizza Dessert in 2019 by Manon Santini
- B** **Tropézienne à la vanille de Madagascar** E, G, D 16
Madagascar vanilla Tropézienne
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** G, E, D, SU 16
Crêpes dentelles, light cream with amber rum, Dulce de leche
- Délice à la noix de coco, fruits rouges et litchi** 18
parfumé à la Vodka UNA E, D, N, SU
Coconut cheesecake, red fruits and lychee infused with UNA Vodka
- Sorbet à la fraise, fraises marinées, Timut, fleurs de sureau** D 18
Strawberry sorbet, marinated strawberries, Timut, elderflowers
- Fruits frais du verger, fraises, abricots, pêches, pastèque, cerises** 46
Fresh fruit from the garden, strawberries, apricots, peaches, watermelon, cherries
- Glaces : Petit Lu, vanille, chocolat, café** G, E, D 12
Ice creams : Petit Lu, vanilla, chocolate, coffee
- Sorbets : litchi, citron, fraise, coco** G, E 12
Sorbets : lychee, lemon, strawberry, coconut

Corporate Pastry Chef: Manon Santini

Executive Chef: Bilal Amrani



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

@Bagatellesttrophez

B Worldwide Signature Dishes