

BAGATELLE LONDON



BAGATELLE

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

DISCOVERY MENU

£75 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



"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.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A discretionary 1.5% charge will be added to your bill which comprises a 7.5% service charge and a 7.5% house charge. All prices are inclusive of VAT.

DISCOVERY MENU

LE CHOIX ENTRÉES

SELECT A STARTER

La Parmigiana, mozzarella di Bufala Campana DOP E, D, C, S
Eggplant Parmigiana, mozzarella di Bufala Campana PDO

or

Provence, pickles de cerises morello, baies de goji, fines herbes G, C, S, MU
Riviera salad, small spelt from Provence, pickled morello cherry, goji berries, fine herbes

or

Burrata des Pouilles, tomates de plein champ, vinaigrette de grenade D, MU, S
Burrata from Puglia, seasonal tomatoes, pomegranate vinaigrette

LE CHOIX DU PLAT

SELECT A MAIN DISH

Gnocchi de pomme de terre, Cacio e Pepe Pecorino Romano G, N, D, S
Potato gnocchi Cacio e Pepe, Pecorino Romano

or

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

LE CHOIX DU DESSERT

SELECT A DESSERT

Tropézienne à la vanille de Madagascar G, E, D, N
Delicately light brioche cake filled with Madagascar vanilla cream

or

Sorbets Maison : Litchi, Citron, Fraise G, E, D, N, S
Homemade sorbets : Lychee, Lemon, Strawberry