

BAGATELLE LONDON



BAGATELLE

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

A TASTE OF BAGATELLE

2 courses £35 per person | 3 courses £45 per person

3 course wine flight with butcher's cut steak or gnocchi £32 / £27 per person

LE CHOIX ENTRÉES

SELECT A STARTER

Salade de jeunes pousses, crème d'avocat, fines herbes C, MU, S

Mixed greens salad, avocado cream, fine herbs

Paired with Pinot Grigio - Mandorla '23 / £10

or

Burrata des Pouilles, tomates de plein champ, vinaigrette à la grenade D, MU, S

Burrata from Puglia, seasonal tomatoes, pomegranate vinaigrette

Paired with Pinot Grigio - Mandorla '23 / £10

or

B Tartare de boeuf Black Angus au couteau,

poutargue d'oeufs bio G, E, D, N, MU, S

Black Angus beef tartare, organic egg bottarga

Paired with Pinot Noir - Badet Clement '2 / £12

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

Paired with Soave « Classico » - Pieropan '23 / £11

or

Pièce du boucher grillé, jus corsé au thym, purée de pommes de terre D, E, G, S, C

Grilled butcher's cut, rich thyme jus, mashed potatoes (extra £10)

Paired with Crozes-Hermitage - Maison Les Alexandrins '21 / £16.5

A TASTE OF BAGATELLE

LE CHOIX DU DESSERT

SELECT A DESSERT

B Tropézienne à la vanille de Madagascar G, E, D, N, F

Delicately light brioche cake filled with Madagascar vanilla cream

Paired with Moscato d'Asti, Prunotto '22 / £10

or

Glaces & sorbets maison G, E, D, N, S

Homemade ice cream & sorbets

Paired with Moscato d'Asti, Prunotto '22 / £10

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 15% 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.