

DOUCEURS

- B The Bagatelle World** E, G, N, D **18**
Mousse légère à la vanille, crémeux au caramel, croustillant aux noix de cajou
Light vanilla mousse, creamy caramel, cashew nut crunch
- B Pizzetta au chocolat Jivara, noisettes du Piémont** **34**
caramélisées E, G, N, D, SO, SE
Jivara chocolate pizzetta with caramelized Piedmont hazelnuts
World Champion Dessert Pizza in 2019, by Manon Santini
- B Tropézienne à la vanille de Madagascar** E, G, D **16**
Brioche "Tropézienne" cake filled with delicate Madagascar vanilla cream
- B Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** E, G, D, SU **16**
Delicate crispy crêpes, light amber rum cream, Dulce de leche
- Pomme rôtie, écume de génépi & sarrasin grillé, sorbet pomme verte** E, D **14**
Caramelized apple, crispy buckwheat, génépi foam, green apple sorbet
- Tarte au citron meringuée, sorbet citron vert** E, G, D, N **14**
Lemon tart with custard cream, meringue, and lime 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

BOISSONS CHAUDES

CAFÉS - Costadoro - 100% Arabica

Espresso	5	Café Crème - Latte	9
Noisette - Espresso Macchiato	5	Cappuccino	9
Café Allongé - Americano	5	Double Espresso	9

THÉS

Dammann sélection

Gunpowder, Thé vert oriental, Darjeeling, Earl Grey, Verveine	9
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RHUMS 4 cl

Zacapa 23	28
Zacapa X.O	40

COGNACS

Hennessy X.O 4 cl	50
Remy Martin Louis XIII 1 cl	125

WHISKYS 4 cl

Yamazaki 12 YO	40
Chivas Royal Salute 21 YO	48

LIQUEURS 5 cl

Limoncello Antinori	12
Grand Marnier Cuvée Louis Alexandre	25



"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 | S - SULPHITES | F - FISH

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