

BAGATELLE LONDON



BAGATELLE

ST.TROPEZ | COURCHEVEL | ATHENS | BODRUM | LONDON | MIAMI SOUTH BEACH
ST.BARTHS | TULUM | LOS CABOS | MEXICO CITY | DUBAI | MONTAUK | DOHA

NEW YEAR'S EVE MENU

£425 per person

AMUSE-BOUCHE

APPETIZERS

**Crabe royal, pickles de pomme Granny,
caviar de truite** G, CS, E, F, SO, D, MU, S

Royal crab, Granny apple pickles, trout caviar

Gougère à la truffe Melanosporum G, E, D, S

Truffle creamed profiterole, fresh shaved Melanosporum truffle

Bœuf de Kobe laqué, pomme fondante caramélisée D, S, MU, E

Glazed Kobe beef, crispy potato

POUR COMMENCER

TO START

Daurade Méditerranéenne marinée aux agrumes, caviar Kristal E, C, D, G, S, F

Mediterranean sea bream marinated in citrus fruits, Kristal caviar

Tortelli, duxelles de champignons sauvages, émulsion au

Pecorino, truffe Melanosporum G, D, N, S, E, C

Tortelli, wild mushroom duxelles, Pecorino emulsion, Melanosporum truffle

À SUIVRE

MAIN DISH

Filet de Bœuf Wagyu A5, façon Rossini, sauce

Madère infusée à la truffe noire G, E, D, S

Wagyu A5 fillet Rossini, Madeira sauce infused with black truffle

OR

Filet de Turbot vapeur, pommes grenailles au

Safran, beurre blanc, caviar Kristal D, S, F

Steamed turbot, saffron potatoes, beurre blanc with Kristal caviar

MIGNARDISES

PETITS FOURS

Tartelette meringuée au citron, basilic, citron caviar G, E, D, N, S

Lemon meringue tartlet with basil and lemon caviar

Fondant au chocolat Guanaja, praliné

intense de noisettes du Piémont G, E, D, N, S

Guanaja chocolate fondant, Piedmont hazelnut praline

Bonbon, cœur fondant au Champagne S, D, G, E, N

Champagne-flavoured candy

DOUCEURS

DESSERTS

Bagatelle World, mousse légère à la pistache, coulis à la framboise G, E, D, N, S

Bagatelle World, light pistachio mousse, raspberry coulis

HAPPY NEW YEAR 2026

Corporate Chef: Rocco Seminara

Corporate Pastry Chef: Manon Santini

Executive Chef: Giuseppe Strippoli



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

@Bagatellelondon

C - CELERY | CS - CRUSTACEANS | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH
MO - MOLLUSCS | MU - MUSTARD | P - PEANUTS | L - LUPIN | SE - SESAME | SO - SOYA BEANS | S - SULPHITE

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.