

DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes du Piémont caramélisées** *G, E, SO, D, N, SE, S, F* **28**
Jivara chocolate pizzetta, topped with caramelised Piedmont hazelnuts
World Champion Pizza Dessert in 2019 by Manon Santini
- B** **Tropézienne à la vanille de Madagascar (Accord cocktail à la brioche + £20)** *G, E, D, N, F* **14**
Delicately light brioche cake filled with Madagascar vanilla cream
(Pair with Brioche infused cocktail +£20)
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** *G, E, SO, D, N, S, F* **16**
Lace crepes, light cream with amber rum, Dulce de leche
- Délice à la noix de coco, fruits rouges & litchi parfumé à la vodka UNA** *E, SO, D, N, S, F* **18**
Coconut cheesecake, red fruits & lychee infused with UNA Vodka
- Fraisier de printemps, crème au citron vert & basilic** *G, D, N, E* **16**
Spring Fraisier, lime & basil cream
- Mousse légère à la vanille, crémeux au caramel, croustillant noix de cajou** *E, G, N, D, F* **25**
Light vanilla mousse, creamy caramel, cashew nut crunch
- Glaces Maison : Caramel, Vanille, Chocolat, Café** *G, D, E, N (S)* **11**
Homemade ice creams : Caramel, Vanilla, Chocolate, Coffee
- Sorbets Maison : Litchi, Citron, Fraise** *G, E, D, N* **11**
Homemade sorbets : Lychee, Lemon, Strawberry



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

B **Worldwide Signature Dishes**

Corporate Pastry Chef : Manon Santini
Executive Chef : Giuseppe Strippoli

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.

VINS DE DESSERTS

Porto S <i>Portugal '13</i>	16	Tokaji, 5 Puttonyos S <i>Oremus, Hungary '16</i>	55
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BOISSONS CHAUDES

CAFÉS

Espresso	4
Noisette D - Espresso Macchiato	4
Café Allongé - Americano	4,5
Café Crème D - Latte	5
Cappuccino D	5
Double Espresso	4,5

THÉS

The Rare Tea Company	5
<i>Darjeeling, Earl Grey, English, Green tea, Oolong, Chamomile, Himalayan, White Peany</i>	

COGNACS

Hennessy XO	54	Hennessy Paradis	200
Remy Martin XO	50	Remy Martin Louis XIII	550
Remy Martin 1738	22	Courvoisier L'Esprit	900

LIQUEURS 5 cl

Branca Menta S, Get 27, Fernet Branca S	14	Frangelico, Amaretto, Ricard, Chartreuse Verte, Baileys D	14
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