

BAGATELLE

LONDON

SUR LE POUCE

- La Parmigiana, mozzarella di Bufala Campana DOP** *E, D, S*
Eggplant Parmigiana, mozzarella di Bufala Campana PDO
- Arancini au homard, mayonnaise à la citronnelle** *G, D, N, S, CS, C, E, MU*
Crispy rice croquette with lobster, lemongrass mayonnaise
- Pizza Romaine à la fior di latte, Cacio e Pepe truffée** *G, P, SO, D, N, SE*
Roman pizza with fior di latte, truffled Cacio e Pepe
- Fleurs de courgette en tempura, farcies aux crevettes, émulsion de crevettes** *CS, N, MU, S, E*
Tempura zucchini flowers stuffed with shrimp and shrimp emulsion

LE CRU

- Carpaccio de bar, façon Tonnato, câpres de Pantelleria croustillantes** *E, F, S, C*
Sea bass carpaccio, Tonnato sauce, Pantelleria crispy capers
- Tartare de bœuf Black Angus au couteau, poutargue d'œufs bio** *G, E, D, N, MU, S*
Black Angus beef tartare, organic eggs bottarga
- Tartare de thon « Bagatelle », vinaigrette au piment d'Espelette** *MU, F, S*
Bagatelle tuna tartare with Espelette pepper vinaigrette
- Sériole marinée, tomates Ananas, vierge aux herbes et eau de tomate** *N, F, S*
Marinated yellowtail, pineapple tomatoes, herb vinaigrette and tomato water

CAVIAR

Sélection de caviar Bagatelle par Kaviari *G, E, F, D, N, S*
Bagatelle's caviar selection by Kaviari



Beluga Vodka Gold Line Shot (30ml) & Kristal Caviar Bump - 70
Beluga Vodka Gold Line Caviar Martini - 55

Kristal

30g - 170
 50g - 290
 125g - 720

Beluga

30g - 570
 50g - 970
 125g - 2 420

SALADES

- Salade Riviera, petit épeautre de Provence toasté, avocat, nectarines, origan** *G, C, S*
Riviera salad, toasted spelt from Provence, avocado, nectarines, oregano
- Haricots verts rafraîchis, girolles au thym, amandes grillées** *E, N, S, D*
Sautéed green beans, chanterelles with thyme, roasted almonds
- Burrata des Pouilles, tomates cerises Datterino, jus vinaigré** *D, S*
Burrata from Puglia, Datterino cherry tomatoes, tangy vinaigrette

PÂTES

- Ravioles « del Plin » au Castelmagno, mijotées à la truffe de saison** *G, E, D, N, SO*
Tiny ravioli del Plin with Castelmagno, simmered with seasonal truffle
- Trenette, homard bleu grillé, bouillon de crustacés à la bergamote** *G, CS, D, N, C, S*
Trenette pasta, grilled blue lobster, shellfish broth with bergamot
- Paccheri au poivron rouge fumé, basilic frais et chapelure au citron** *D, G, E, N*
Smoked red pepper Paccheri, fresh basil and lemon zest breadcrumbs

Drawing inspiration from our Mediterranean roots and punctuated by the seasons, our cuisine is joyful, authentic, modern and generous

LA VIANDE

- ⓑ Poulet fermier entier à l'estragon, en croûte de sel aux aromates** *G, E, D, N, S* 115
Whole free-range chicken with tarragon in a salt crust with aromatic herbs
- Faux-filet de bœuf Black Angus grillé, sauce au poivre Sarawak** *D, C, S, MU* 62
Grilled Black Angus beef sirloin, Sarawak pepper sauce
- Côte de veau rôtie à la sauge, épinards sautés, vierge au citron** *C, D, N, S, G* 45
Roasted veal chop with sage, sautéed spinach and lemon vinaigrette
- Magret de canard rôti, purée de carottes, cerises sautées, jus aux cerises** *D, S* 48
Roasted duck breast, carrot purée, sautéed cherries, cherry jus

LE POISSON

- ⓑ Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** *D, F, C, S* MP
Whole fish from the coastal fishery, baked in lemon leaves
- ⓑ Gambas marinées à la citronnelle, kumquats rôtis, poivre de Timut** *CS, D, N, C, S* 34
King prawns marinated with lemongrass, roasted kumquats, Timut pepper
- Poulpe grillé, émulsion Romesco, vierge d'herbes, pommes croustillantes** *D, N, C, S, MO* 28
Grilled octopus, Romesco sauce, chimichurri and crispy potatoes
- Bar poêlé, risotto de courgettes et petits pois, fumé aux courgettes** *D, F, S* 25
Pan-seared sea bass, zucchini and green pea risotto, smoked zucchini

POUR ACCOMPAGNER VOS PLATS

- ⓑ Purée de pommes de terre, beurre noisette** *D, G* 11
Mashed potatoes, brown butter (extra Kristal caviar 20g + £125)
- Pommes frites à l'origan** *G, D, N* 12
French fries with oregano (extra truffle + £6)
- Artichauts violets en persillade, aioli au safran** *E, MU, S, N, D* 25
Purple artichokes in parsley persillade, saffron aioli
- Broccoletti grillés, vinaigrette aux tomates séchées, quinoa toasté** *S* 14
Charred grill broccoletti, sundried tomato vierge, toasted quinoa



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

ⓑ Worldwide Signature Dishes

Corporate Chef: Rocco Seminara
Executive Chef: Giuseppe Strippoli



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 - 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.