

BAGATELLE
LONDON



PRIVATE DINING AND EVENTS

Contact : events.london@bagatelle.com



THE RESTAURANT

IN THIS REFINED AND ELEGANT SETTING

The **Bagatelle London** restaurant offers you to privatise different spaces for your events: the **restaurant** for your refined brunchs and dinners comfortably seated, the **lounge** for your cocktails or seated dinner in music and the **library** for your intimate evenings with your friends or family. Whether for seated brunch, cocktail or seated dinner, our **Executive Chef Giuseppe Strippoli** and the Bagatelle team will ensure you enjoy moments of «**joie de vivre**» around a characterful menu.





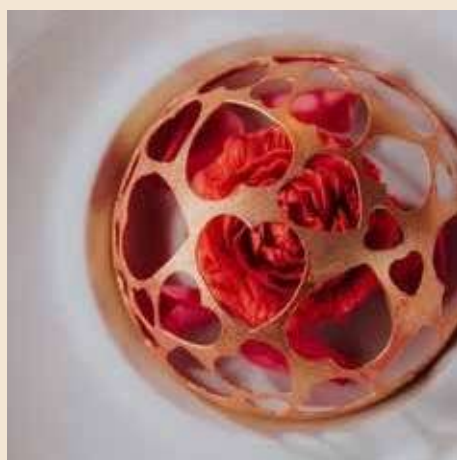
THE CHEFS

DISHES INSPIRED BY LOCAL HARVESTS

Under the impulse of the **Corporate Chef Rocco Seminara**, the **Executive Chef Giuseppe Strippoli**, reveals a subtle and unique menu. They unveil localized recipes such as **trenette pasta**, **grilled blue lobster**, shellfish broth with bergamot. These culinary specialities join the **signature dishes** of **Bagatelle** such as the whole **organic free-range chicken with tarragon** in a crust of herbed salt and the seasoned grilled prawns, as well as the deserts of the **Corporate Pastry Chef Manon Santini** such as the Tropicéenne tart with vanilla or the **milk chocolate and caramelized hazelnut pizza**, which will satisfy sweet teeth.

My journey in the world of hospitality commenced during my formative years in my hometown of Puglia, nestled in the scenic south of Italy. With a fervent dedication to the craft, I embarked on a global odyssey, refining my skills in esteemed culinary establishments spanning Italy, Copenhagen, Australia, and Malta, before ultimately finding my calling in London in 2018. There, amidst the prestigious kitchens of Michelin-starred restaurants, I honed my expertise, drawing inspiration from diverse culinary traditions and methodologies. Driven by an unwavering passion for Mediterranean gastronomy, I have always been captivated by the richness of its flavors and the bounty of its ingredients. It is this profound fascination that led me to assume the helm of the Bagatelle kitchen. As a proud member of the Bagatelle family, I am thrilled to embark on this journey, where my mission is to pay homage to the rich French Mediterranean heritage. Through innovative culinary creations, I aspire to transport our guests on a gastronomic voyage, unveiling a tapestry of exceptional flavors and experiences.









EVENTS

SEATED DINNERS, LUNCHES, BRUNCHES, COCKTAIL PARTIES

Discover the essence of **joie de vivre** at **Bagatelle London**, your premier venue for **memorable celebrations**! Our versatile space is perfect for **grand dinners, corporate cocktails, or vibrant social gatherings**, all set in an ambiance that's both fun and elegant. **Executive Chef Giuseppe Strippoli** and the **Bagatelle team** are dedicated to turning your events into unforgettable moments. **Let us bring your unique vision to life!**







BAGATELLE TEAM

FEEL AT HOME

At Bagatelle, we aim to make guests feel part of **our family**. Come what may, we will always go the extra mile to ensure we exceed their expectations and take their **experience to the next level**. Our friendly and entertaining team always makes guests «**feel at home**». Playful but always respectful, they have the skills to initiate a conversation but know how to remain discreet when required.



RESTAURANT



1 bar inside



150 sitting places

230 guests in a cocktail format

At **Bagatelle London**, our ground floor restaurant epitomises **elegance**, offering an expansive open floor plan with seating for **150 esteemed guests**. This **versatile space** gracefully adapts to fulfill the vision of your event, whether a **corporate gathering**, **themed soirée**, or any celebration that calls for a touch of **sophistication**.



SEMI-PRIVATE VELVET ROOM



1 bar inside



40 guests in a cocktail format

50 guests in a cocktail format

Discover the epitome of luxury in **Bagatelle London's Library Lounge**, an exclusive space accommodating up to **40 guests for private, seated dinners**. Offering refined service in a **sophisticated and intimate setting**, it's the ideal choice for those seeking an **elevated dining experience** with a touch of **exclusivity**.



VELVET ROOM

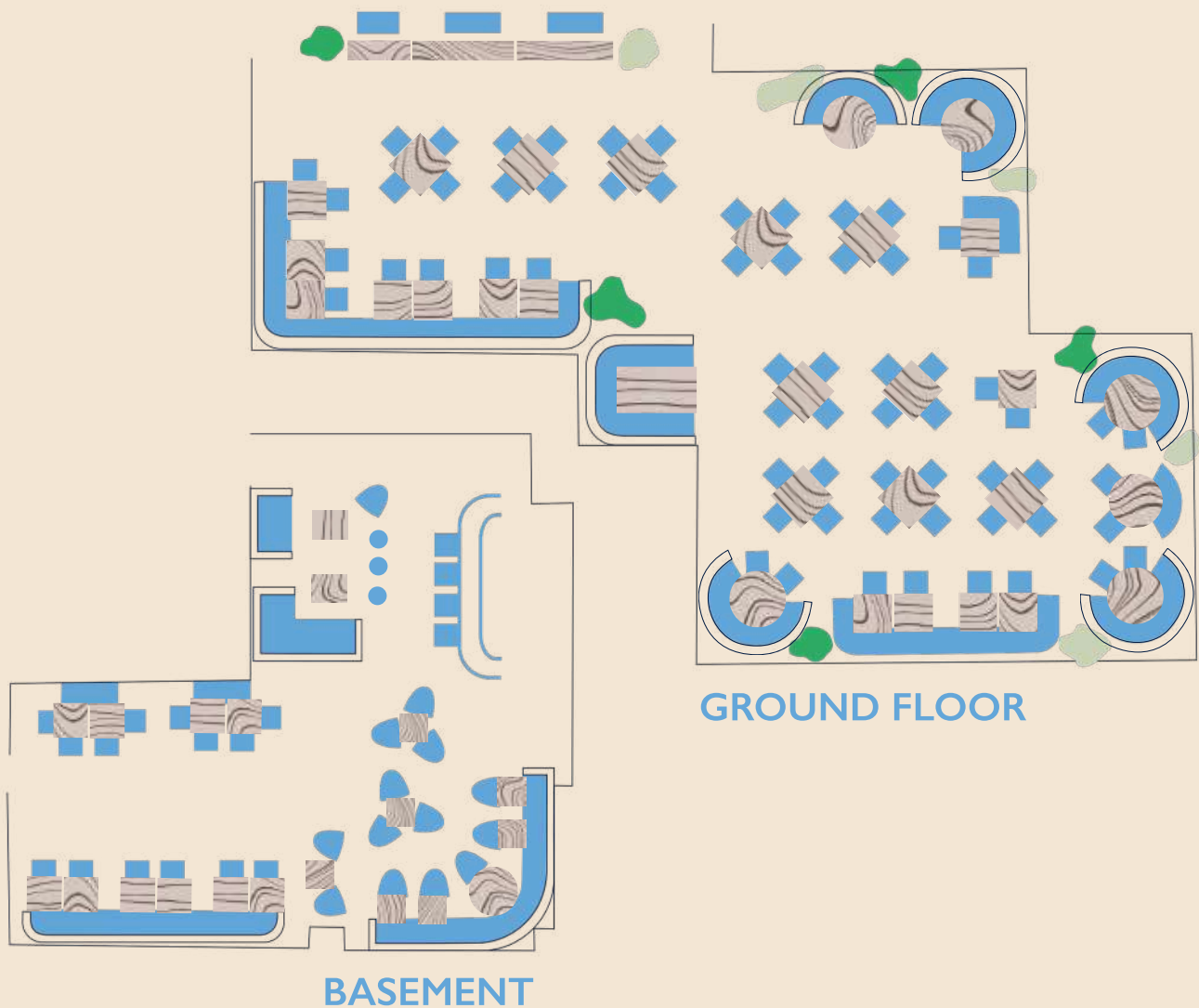


1 bar inside



65 sitting
places **100**
standing

Immerse yourself in the **luxury of Bagatelle Lounge**, a sumptuous space with seating for **65 guests**. At its core, a fully stocked, **exclusive cocktail bar** promises to elevate your experience. The lounge boasts a state-of-the-art **DJ booth** and **AV setup**, perfect for both grand conferences and **vibrant performances**, offering seamless integration for any entertainment. Here, every event becomes an **unforgettable experience**.



FLOOR PLAN

TECHNICAL INFORMATION

All restaurant equipment is **available: tables & chairs, tableware lounge** (dishes, glasses and cutlery), and **fabrics** (tablecloths and white cotton napkins). The floor plan can be altered according to our layout possibilities to suit your needs.





MENU

Family Style Menu £155 / Person

SUR LE POUCE

Tigelle, Roquefort, poire Williams, radicchio & oignons caramélisés D, E, S, N, G, SE

Soft bread rolls, roquefort, Williams pear, radicchio and caramelized onions

Pizza romaine à la fior di latte de Lecce, Cacio e Pepe truffée G, P, SO, D, N, SE

Roman pizza with fior di latte de Lecce and truffled Cacio e Pepe

Salade de jeunes pousses, fines herbes, comme à la maison C, MU, S

Salad of young shoots, fine herbs, like at home

Tartare de thon « Bagatelle », vinaigrette, à l'Espelette MU, F, CS, S

Bagatelle tuna tartare with Espelette vinaigrette

Burrata des Pouilles, courge confite, endives rafraîchies, vinaigrette au Champagne D, C, S, F, MU, N

Burrata from Puglia, candied squash, refreshed endives, Champagne vinaigrette

À SUIVRE

Ravioles « del Plin » au Castelmagno, mijotées à la truffe d'automne G, E, D, N, C

Tiny ravioli del Plin with Castelmagno, simmered with autumn truffle

Faux filet boeuf Black Angus grillé, sauce poivre Sarawak D, C, S, MU

Grilled Black Angus beef sirloin, Sarawak pepper sauce

Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier D, F, C, S

Whole fish from the coastal fishery, baked in lemon leaves

DOUCEURS

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

Delicately light brioche cake filled with Madagascar vanilla cream

Fruits frais de saison

Fresh seasonal fruits

Corporate Chef: Rocco Seminara

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

MENU

Family Style Menu £200 / Person

SUR LE POUCE

Carpaccio de bœuf black angus fumé au poivre, sauce au parmesan G, E, D, N, F, MU, S

Pepper smoked beef carpaccio, parmesan dressing

Burrata des Pouilles, courge confite, endives rafraîchies, inaigrette au Champagne D, C, S, F, MU, N

Burrata from Puglia, candied squash, refreshed endives, Champagne vinaigrette

Carpaccio de bar, façon tonnato, câpres de Pantelleria croustillantes E, F, S, C

Sea bass carpaccio, Tonnato sauce, Pantelleria crispy capers

Salade Riviera, petit épeautre de Provence, figues, baies de goji, fines herbes G, C, S

Riviera salad, small spelt from Provence, figs, goji berries, fine herbs

Pizzetta à l'avocat, fromage frais à l'huile d'olive, caviar Kristal 30g D

Avocado Pizzetta, fresh cheese with olive oil, Kristal caviar 30g

Langoustine marinée, sabayon au cajun, pickles de fenouil, oeufs de saumon F, C, E, D, S, CS

Marinated langoustine, cajun sabayon, fennel pickles, salmon eggs

À SUIVRE

Fettuccine, crème Cacio & Pepe aux truffes de saison D, E, G

Fettuccine, Cacio & Pepe cream with seasonal truffle

Faux-filet de boeuf Black Angus grillé, sauce au poivre Sarawak D, C, S, MU

Grilled Black Angus beef sirloin, Sarawak pepper sauce

Gambas marinées à la citronnelle, kumquats rôtis poivre de Timut CS, F, D, N, C, S

King prawns, marinated with lemongrass, roasted kumquats, Timut pepper

DOUCEURS

Tablette dorée au chocolat au lait, ganache au Rooibos G, SO, N, D, E

Golden milk chocolate bar, Rooibos tea ganache

Fruit frais de saison, sorbet Mimosa (orange et Champagne)

Seasonal fresh fruits, Mimosa sorbet (orange and Champagne)

Corporate Chef: Rocco Seminara

Corporate Pastry Chef: Manon Santini

Executive Chef: Giuseppe Strippoli

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OPENING HOURS

Wednesday: 6pm to 00.30am

Thursday and Friday: 6pm to 1am

Saturday: 12pm 5pm & 6:30pm to

1am **Sunday:** 7:30pm to 00:00am



ADDRESS

34 Dover St, Mayfair,
London W1S 4NG.



CONTACT

events.london@bagatelle.com

Website : www.bagatelle.com/london

Facebook : bagatellelondon

Instagram : @bagatellelondon

Spotify : Bagatelle Worldwide

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