

## HOT APPETIZERS

---

**Coquillettes au Jus Truffé,  
Jambon & Beaufort** 38  
Truffled elbow pasta, cooked ham,  
alpine cheese, chicken juice

**King Crab Gratinés** 77  
King crab legs, breaded spicy  
mayonnaise

**Encornets en Persillade** 33  
Grilled squids, garlic & parsley breaded

**Soupe du Jour** 19  
Soup of the day

## TO SHARE OR NOT TO SHARE

---

**Mont d'Or à la Truffe** 40 /  
Oven cooked Mont d'or, roasted  
potatoes, creamy truffle sauce  
(Minimum 2 pers) Prs

**Pizza Blanche à la Truffe Noire** 75  
Flatbread, cantal & mozzarella cheese,  
winter black truffle

**Pot de Foie Gras Fait Maison** 55  
Homemade duck foie gras jar served  
with toasted country bread

**Panier de Légumes Grillés** 45  
Grilled vegetables, creamy tahini sauce

**Planche de Charcuterie** 44  
Local cured ham selection

**Ventrèche Bio Ortiz** 54  
Marinated heart of white tuna belly,  
toasted poilane bread, artisanal seawild  
butter

## CRUDOS

---

<b>Carpaccio d'Avocat</b> Avocado carpaccio, Vadouvan curry oil, aged balsamic vinegar, pink pepper corn, toasted poilane bread	19	<b>Ceviche Saint Jacques et Caviar</b> Ses scallops ceviche sour apple dressing & Petrossian caviar	43
<b>Tartare de Thon Bagatelle</b> Yellowfin tuna tartar, avocado, cilantro & lime soy vinaigrette	38	<b>Tataki de Boeuf Angus</b> Marinated angus beef honey, ponzu dressing, fresh mint & cilantro	44
<b>Tiradito de Loup</b> Marinated seabream in ginger & lemongrass, calamansi vinaigrette, pistachio oil	42		

## COLD APPETIZERS

---

<b>Alaskan Poke Bowl</b> Wild Alaskan salmon, Quinoa, avocado, edamame favas, yuzu dressing	35	<b>CAVIAR</b> 30g 50g 125g Beluga 50g, 125g & 250g On Availability	190/290/740
<b>Salade Bagatelle</b> Heart of lettuce, parmesan, garden herbs, Dijon mustard vinaigrette	19	<b>Salade Cesar au Homard</b> Taragone lobster Cesar	49
<b>Salade de Frisée</b> Frisee salad, bacon lardons, poached egg, garlic vinaigrette	26	<b>Salade d'Endives</b> Endives, pear, roquefort, flax seeds, toasted pecan nuts	28

## MEAT

---

**Cheeseburger Bagatelle (180gr)** 45  
Angus beef burger, raclette cheese,  
caramelized onions, secret sauce

**Pluma Ibérique** 39  
Pluma iberica de bellota

**Filet de Black Angus, Sauce au Poivre** 59  
Black angus beef tenderloin (220gr),  
black pepper sauce

## FISH & SEAFOOD

---

**Black Cod** 57  
Miso glazed black cod, pickled young  
ginger

**Poêlée de Saint-Jacques à la Truffe** 55  
Pan seared sea scallops, truffle braised  
leak

**Gambas au Pastis** 54  
Flambéed wild tiger prawns in pastis,  
garlic & parsley

## PASTA

---

**Gnocchi alla Stracciatella** 38  
House made gnocchi, stracciatella,  
pomodoro sauce, extra virgin olive oil

**Paccheri aux Morilles** 52  
Paccheri pasta, wild morel mushrooms

**Linguine aux Oursins & Caviar de Truffe** 64  
Sea urchin and truffle linguine

## TO SHARE OR NOT

---

### **Humeur du Boucher**

The butcher's selection

MP

### **Langouste Grillée à la Braise**

Charcoal grilled spiny lobster, seasonal vegetables (Minimum 600g)

40 /

100g

### **La Pêche du Jour**

Fisherman catch of the day, for 2,3,4 pers

MP

### **Pâtes à la Langouste**

Spiny lobster pasta, Bagatelle secret sauce (Minimum 600g)

44 /

100g

### **Plat Mijoté du Jour**

Stew of the Day, for 1, 2, 4...

38 /

pers

### **Poulet Fermier Entier, du Sud-Ouest à la Truffe**

Whole truffled farm raised chicken (1,8kg), countryside potatoes

160

## SIDES

---

### **Choux-Fleur**

Cauliflower gratin

Nature 12

Truffle . 28

### **Crozets**

Savoyard pasta gratin

18

### **Dauphinois**

Potato gratin

12

### **Frites**

French fries

Nature . 12

Truffle . 26

**Haricots Verts**

String beans

12

**Poelée de Légumes**

Roasted Vegetables

12

**Purée de Pommes de Terre****Maison**

Homemade mashed potatoes

Nature 12

Truffle 26

**Riz Thai**

Thai rice

12

## DESSERTS

---

**Café Gourmand** 16  
Coffee & daily selection of desserts

**Mont Blanc Marron & Myrtille** 18  
Chestnut cream, meringue, black currant jam, Vanilla chantilly

**Profiteroles à l'Ancienne** 14  
Choux puff pastry, pastry cream, Vanilla chantilly, crushed pecan candy, chocolate sauce

**Cheesecake New-Yorkais** 16  
new Yorker cheesecake

**Pain Perdu à la Bière et Caramel  
beurre salé** 18  
Beer French toast with salted caramel  
Panettone

**Tarte Tatin & Crème Epaisse** 16  
Apple pie with crème fraîche

## TO SHARE OR NOT TO SHARE

---

**Luge de Desserts**  
Daily assortment of Desserts & Fresh fruits  
6 prs .....120  
10 prs.....180

**Mi-Cuit au Chocolat** 59  
Soft chocolate cake with English custard, ice cream

**Mega Sundae Décomposé** 46  
Ice Cream, Chantilly, treats on side