

Menu

Soups

- 1) Soup de Potiron – Pumpkin soup with bacon and pumpernickel croutons
- 2) Vegetable broth with cep ravioli

Bagatelles and salads

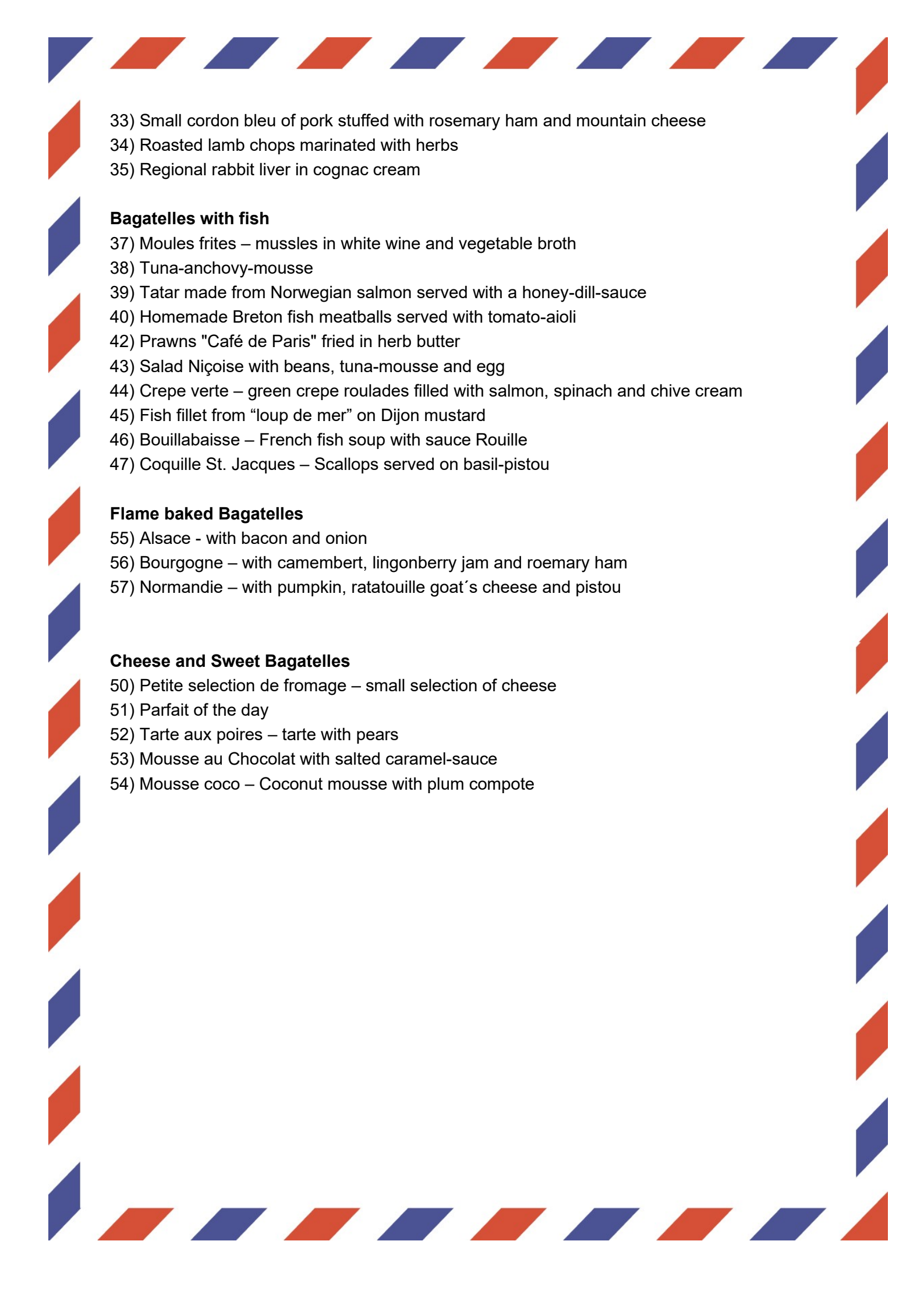
- 3) Green market salad with vinaigrette
- 4) Spicy tomato–bean–salad
- 5) Fries
- 6) Aioli refined with rosemary and lime
- 7) Spinach-artichokes-dip with dried tomatoes
- 8) Herb marinated olives served with lemon oil
- 9) Sweet-potatoes fries served with tomato-aioli
- 10) Piment vert - Marinated mild pepperoni with sea salt

Vegetarian Bagatelles

- 11) Baked sheep-cheese served on tomato-sugo
- 12) Baked potatoes served with sea salt and cress cream
- 13) Baked Camembert with a sesame crust served on lingonberry jam
- 14) Gratin Dauphinois – Potato gratin with Gruyère in an herb-cream sauce
- 15) Ratatouille gratinée – spicy vegetable gratin with sheep-cheese
- 16) Aubergine rolls stuffed with herb–cheese–sour cream
- 17) Chickpeas-curry “Bangladaise”
- 18) Green baby-asparagus roasted gently in olive oil and sea salt
- 19) Ravioles aux bolets – cep ravioli with thyme oil
- 20) Gratinated goat-cheese served on an orange-chili-jam
- 21) Beetroot-carpaccio with cottage cheese and walnut
- 22) Sweet potato mash with olive oil, sea salt and garlic chips
- 23) Tarte á l’oignon - onion tarte with caraway and rosemary

Bagatelles with meat

- 24) Croque Monsieur – Cheese-ham-toast
- 25) Sélection de jambon et salami – variation of ham and salami
- 26) Bagatelle Burger "parisienne" - 100% beef, caper mayonnaise, salad, tomato, onion and cucumber
- 27) Spicy lamb meatballs in a rosemary-tomato-sauce
- 28) Entenrilletes á la maison – duck rillettes with pickled gherkin and brown bread
- 29) Coq au vin – 2 chicken legs stewed in Burgundy wine
- 30) Boeuf Bourguignon - Beef stewed in red wine served with cress cream
- 31) Aligot with bacon, spring onion and cheese
- 32) Ragout de veau fin – Fine veal stew served in a pastry cage

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- 33) Small cordon bleu of pork stuffed with rosemary ham and mountain cheese
 - 34) Roasted lamb chops marinated with herbs
 - 35) Regional rabbit liver in cognac cream

Bagatelles with fish

- 37) Moules frites – mussels in white wine and vegetable broth
- 38) Tuna-anchovy-mousse
- 39) Tatar made from Norwegian salmon served with a honey-dill-sauce
- 40) Homemade Breton fish meatballs served with tomato-aioli
- 42) Prawns "Café de Paris" fried in herb butter
- 43) Salad Niçoise with beans, tuna-mousse and egg
- 44) Crepe verte – green crepe roulades filled with salmon, spinach and chive cream
- 45) Fish fillet from "loup de mer" on Dijon mustard
- 46) Bouillabaisse – French fish soup with sauce Rouille
- 47) Coquille St. Jacques – Scallops served on basil-pistou

Flame baked Bagatelles

- 55) Alsace - with bacon and onion
- 56) Bourgogne – with camembert, lingonberry jam and roemary ham
- 57) Normandie – with pumpkin, ratatouille goat's cheese and pistou

Cheese and Sweet Bagatelles

- 50) Petite selection de fromage – small selection of cheese
- 51) Parfait of the day
- 52) Tarte aux poires – tarte with pears
- 53) Mousse au Chocolat with salted caramel-sauce
- 54) Mousse coco – Coconut mousse with plum compote