

Bagatelle English Menu

Starters, salads and small side dishes

1) Chicken lemon soup with lemon balm	5.00 €
2) Potato soup with smoked tofu VEGAN	5.00 €
3) Green market salad in vinaigrette VEGAN	4.00 €
4) Slightly spicy tomato and bean salad VEGAN	4.50 €
5) French fries with Ketchup and mayo VEGAN - even the mayonnaise	3.50 €
6) Aioli refined with rosemary and lime	3.50 €
7) Salad of watermelon and feta cheese with mint	4.50 €
8) Herb olives in lemon oil VEGAN	3.50 €
9) Sweet potato fries with tomato aioli VEGAN	5.00 €

Baguettes végétariennes - Vegetarian baguettes

11) Baked feta cheese on tomato sugo	5.50 €
12) Baked potatoes with sea salt and cress sour cream	4.50 €
13) Baked camembert in sesame crust with cranberry jam	6.50 €
14) Gratin Dauphinois - potato gratin with Gruyère in herb cream	5.00 €
15) Ratatouille gratinée - slightly spicy and gratinated with feta cheese	5.50 €
16) Eggplant rolls filled with herb cheese sour cream	5.50 €
17) Sauerkraut balls on chive sour cream VEGAN	6.00 €
20) Gratinated goat cheese with orange chili jam	5.50 €
21) Beetroot carpaccio with cottage cheese and walnut	4.50 €
22) Pumpkin carpaccio in vinaigrette with smoked tofu VEGAN	5.50 €
23) Roasted cauliflower with cashew crunch on tomato curry VEGAN	6.00 €

Baguettes avec de la viande - Baguettes with meat

26) Merguez on kale with roasted sunflower seeds, red onions and Dijon mustard	6.00 €
27) Spicy lamb meatballs on rosemary tomato sauce	5.50 €
28) Liver paté served with onion confit and beetroot salad	7.00 €
29) Coq au Vin - 2 chicken legs braised in Burgundy Sauce	6.00 €
30) Game stew „Bourguignon“ style	6.00 €
31) Smoked duck breast with pomegranate and lemon remoulade	7.00 €
32) Ragout de Lapin fin - Fine ragout of Eifel rabbit in puff pastry basket	7.00 €
34) Roasted lamb chops in herb marinade	7.00 €

Baguettes avec poisson - Baguettes with fish

37) Bouillabaisse "Bagatelle" - small fish soup with sauce rouille	6.00 €
38) Tuna and anchovy mousse	4.50 €
39) "Matjes" salad with peppers, olives, capers, onions and sweet potato cubes	6.00 €
40) Homemade Breton fishcakes on tomato aioli	6.50 €
41) Papillotte de St. Pierre - Fillet steamed with fennel, herbs and tomato	7.00 €
43) Salade Niçoise with beans, tuna mousse and egg	5.50 €
44) "Moules Frites" - Mussels with French fries, sauce rouille and salt lemon	8.00 €
47) Coquilles St. Jacques - scallops on walnut and thyme pesto	8.00 €

Fromage et desserts - Cheese and dessert

50) Small selection of cheeses	7.00 €
52) Tarte de Pomme - apple tart from Bornheimer apple	4.50 €
53) Chocolate mousse	5.00 €
54) Crème brûlée	5.00 €