



Bagatelle®
london

PRIVATE HIRE



Aymeric Clemente



Remi Laba

Meet the Founders Aymeric Clemente & Remi Laba

The Bagatelle Brand came to life when business partners Aymeric and Remi shared a desire to translate their previous experience in hospitality in an environment that stood a lot closer to their idea of what a modern dining destination should be like, and was in line with their own aspirations.

Today, they feel very fortunate to be able to expand Bagatelle globally in 11 locations and counting, and to find that their restaurant values resonate so loudly amongst the global dining scene. Aymeric and Remi are most proud of all the beautiful memories



Bagatelle London contemporary French restaurant opened its doors in May 2018, bringing the exclusive New York dining destination to the heart of Mayfair. Bagatelle London menu combines French Mediterranean cuisine with local ingredients and taste that takes customers to the heart of Bagatelle's culinary identity. Combining chic and daring with its classic decor and architecture, lively music and relaxed atmosphere, still keeping a touch of sexy; a combination that gives you the impression of having landed in France for a day.





The Restaurant

The Lounge

The Library

Menu

Wine





The Restaurant





The Restaurant

The Main Floor can be used for a Cocktail Reception or Seated Breakfast, Lunch and Dinner

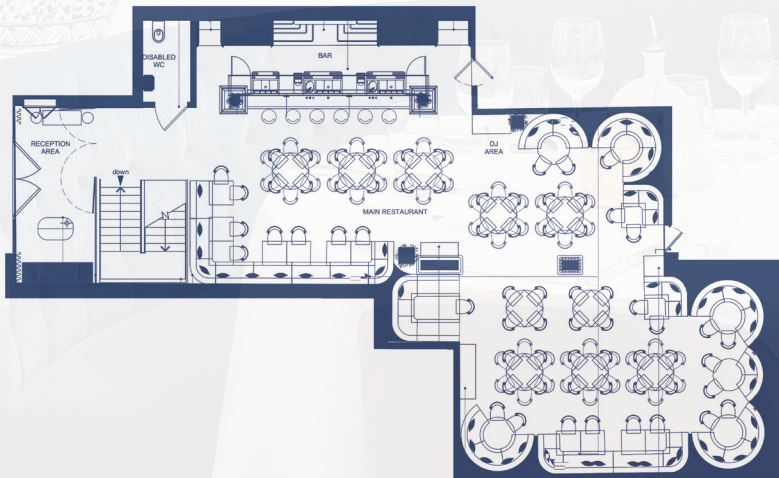
This chandelier adorned space has a classic Parisian Bistro feel complete with unique art pieces, velvet banquette seating, state of the art RGB Lighting, state of the art sound system, and a beautiful bar & DJ Booth

Minimums apply given group size, time of year & service requests

Additional Staffing fees apply based on event production need



Standing 210
Seated 150





The Lounge





The Lounge

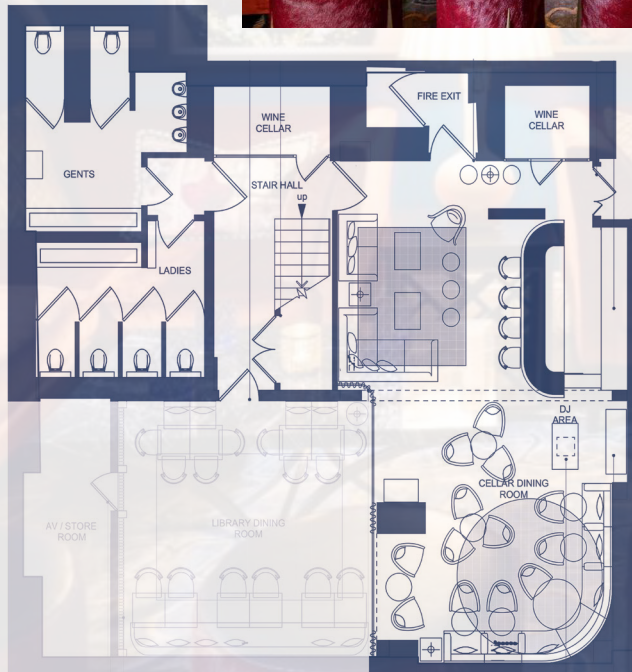
This space is located in the lower level of the restaurant

This space can hold a minimum of 20 guests and maximum of 70 guests for cocktails receptions and 70 seated for Breakfast, Lunch and Dinner

Minimums apply given group size, time of year & service requests.

Standing 70

Seated 70





The Library





The Library

This semi-private space can be used for Seated Breakfast, Lunch and Dinner

This space is located in the lower level of the restaurant
This space can hold a minimum of 10 guests and maximum of 40 guests for Seated Dinners

This space is adorned with beautiful pieces of artwork and plush velvet club chairs.

Minimums apply given group size, time of year & service requests



Standing 40
Seated 40





**NOW TAKING
CHRISTMAS BOOKINGS**

For all enquiries please contact claudio@bistrotbagatelle.com



THE MENU



Bagatelle restaurant finds its roots on two continents, and Dale Osborne infuses his exceptional culinary background into every dish at Bagatelle Mayfair.



Chef Dale Osborne

After five years of invaluable training, he was invited to the South of France at the Grand Hotel du Cap-Ferret. Since then Dale has been in notable kitchens such as Michelin-starred Orrery, The Wolseley, St Alban, HIX Soho, Dinner by Heston Blumenthal, Chiltern Firehouse and most recently Aqua Shard.



FAMILY STYLE MENU

£85 per Guest

FIRST COURSE

Salade Bagatelle

C, D, S, V

Butterhead lettuce, aged Parmesan,
Dijon mustard vinaigrette

Burrata Di Puglia

C, D, G, S, V

Peach 'panzanella', chopped peach,
cucumber, tomato, toasted bread

Tartare De Thon Bagatelle

C, F, SO, GF

Yellowfin tuna tartare, avocado salad,
lime soy vinaigrette, taro crisps

MAIN COURSE

Pizza À La Truffe Noire

D, G, V

Homemade stone baked pizza,
black truffle purée & mozzarella

Homard & Linguine Epicées

C, D, G, SH, S

Whole grilled lobster linguine,
datterini tomatoes & cream

Poulet Rôti Entier À La Truffe

D, GF

Farm raised half truffled chicken, country style potatoes,
woodland mushrooms, caramelised cipolini onion, thyme chicken jus

DESSERT

Selection Of Fruits Sorbets & Desserts For The Table

D, G, E, N

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE

C - CELERY | D - DAIRY | G - GLUTEN | F - FISH | CR - CRUSTACEANS | E - EGGS | SH - SHELLFISH | N - NUTS
| SO - SOYBEANS | MU - MUSTARD | SE - SESAME | S - SULPHITES | L - LUPIN | MO - MOLLUSCS



FAMILY STYLE MENU

£100 per Guest

FIRST COURSE

Salade Bagatelle C, D, S, V

Butterhead lettuce, aged Parmesan,
Dijon mustard vinaigrette

Tartare De Thon Bagatelle C, F, SO, GF
Yellowfin tuna tartare, avocado salad,
lime soy vinaigrette, taro crisps

Burrata Di Puglia C, D, G, S, V

Peach 'panzanella', chopped peach,
cucumber, tomato, toasted bread

Pizza À La Truffe Noire D, G, V

Homemade stone baked pizza,
black truffle purée & mozzarella

MAIN COURSE

Les Gnocchi À La Parisienne De Nicolas C, D, E, G, SO

Homemade Parisian gnocchi, black
truffle sauce & aged Parmesan

Homard & Linguine Epicées C, D, G, SH, S

Whole grilled lobster linguine,
datterini tomatoes & cream

Poulet Rôti Entier À La Truffe D, GF

Farm raised half truffled chicken, country style potatoes,
woodland mushrooms, caramelised cipolini onion, thyme chicken jus

FROMAGES

Plateau De Fromages Artisanaux D, G, E, N

Cherry sourdough, moscatel grapes,
quince jelly & london honey

DESSERT

Selection Of Fruits Sorbets D, G, E, N & Desserts For The Table

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE

C - CELERY | D - DAIRY | G - GLUTEN | F - FISH | CR - CRUSTACEANS | E - EGGS | SH - SHELLFISH | N - NUTS
| SO - SOYBEANS | MU - MUSTARD | SE - SESAME | S - SULPHITES | L - LUPIN | MO - MOLLUSCS



FAMILY STYLE MENU

£125 per Guest

FIRST COURSE

Melon & Parma Ham C, S

Honeydew melon, 16 month aged Parma ham

Burrata Di Puglia C, D, G, S, V

Peach 'panzanella', chopped peach, cucumber, tomato, toasted bread

Tartare De Thon Bagatelle C, F, SO, GF

Yellowfin tuna tartare, avocado salad, lime soy vinaigrette, taro crisps

Pizza À La Truffe Noire D, G V

Homemade stone baked pizza, black truffle purée & mozzarella

MAIN COURSE

Aubergine Parmesan C, D, E

Mozzarella filled aubergine, San Marzano tomato sauce

Homard & Linguine Epicées C, D, G, SH, S

Whole grilled lobster linguine, datterini tomatoes & cream

Grillade du Jour D, E, S

Charcoal grilled steak of the day, served with Heirloom tomato salad & pommes gaufrettes

FROMAGES

Plateau De Fromages Artisanaux D, G, E, N

Cherry sourdough, moscatel grapes, quince jelly & london honey

DESSERT

Selection Of Fruits Sorbets D, G, E, N & Desserts For The Table

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE

C - CELERY | D - DAIRY | G - GLUTEN | F - FISH | CR - CRUSTACEANS | E - EGGS | SH - SHELLFISH | N - NUTS
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PASSED HORS D'OEUVRES

Select 6

*1 piece each per person / standard selection
£25 per guest / 20 guests minimum*

COLD CANAPE

Spiced Tuna Tartar, Cucumber Cup

Pan Con Tomate, Iberico Ham

Steak Tartare, Crispy Rice

Crab & Melba Toast

COLD VEGETARIAN

Pea & Mint Tartlets

Stuffed Cherry Tomato, Ricotta & Basil

Goats Cheese Mousse, Parmesan Cup

HOT CANAPE

Croque Monsieur

Iberico Pork Croquettes

Spiced Duck & Raisin Pastilla

Grilled Chicken Skewers, Spicy Peanut Sauce

Tarte Flambe

Sliders Au Fromage

Angus sliders, toasted cream bun, kirkham's cheddar, cucumber pickles

HOT VEGETARIAN

Cauliflower Tempura, Spicy Mayo

Gruyere & White Truffle Oil Gougeres

Black Truffle & Fontina Arancini

Crispy Polenta & Gorgonzola

Chick Pea Panisse & Romesco Sauce

Spinach & Goats Cheese Quiche

Sliders Au Champignon

Portobello mushroom, toasted cream bun,
kirkham's cheddar, cucumber pickles



PREMIUM SELECTIONS

If inclusive in six selection - an additional £4 per guest, per item

If in addition to six selection - an additional £8 per guest, per item

Sliders Rossini

Angus sliders, sautéed fois gras, green plum jam,
toasted cream bun, kirkham's cheddar, black truffle mayonnaise

Soft Shell Crab Tempura

Spicy Mayo

Lobster Roll

Toasted brioche bun, french cocktail sauce, vietnamese salad

Veal Sweetbread

Crispy fried veal sweetbread, sauce gribiche

Pizza à la Truffe Noire

Stone baked flatbread, crème fraîche, black truffle oil, smoked mozzarella

PASSED SWEETS

£25 per guest, per hour / 20 guests minimum

Macaroons

Berry Tarts

Madelines

Profiteroles

Chocolate Verrine

SUMMER MENU





EXTERNAL EVENTS

Whether it is a corporate event, intimate studio, location pop up or an exclusive club space, Bagatelle has a range of menus available to compliment every season and every occasion.





WINES



Bagatelles experienced sommelier, Jon has incredible knowledge to provide assistance and recommendations to suit all budgets and preferences.

Personalised wine matches can be created for all private dining events.

Guests are also welcome to use dining at Bagatelle as an opportunity to enjoy their own.



Jon the Bagatelle London sommelier



EVENT COORDINATION & FAQs

BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event.

STAFFING

All employees hired for events are paid via service charge.

Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

Flat staffing fees based on (3) hour event times are as follows:

ADDITIONAL SERVER: £150

ADDITIONAL BARTENDERS: £150

SECURITY: £220

ADDITIONAL NEEDS

SET-UP & BREAKDOWN FEE: £220 *Based on event production needs.

EVENT EXTENSION: £250 *Price varies by event.

RENTALS

Spaces at Bagatelle include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event.

Additional rental charged may be incurred for last minute details or for custom furniture requests.

AUDIO VISUAL

Event spaces at Bagatelle are equipped with audio visual equipment and inputs. Please inquire with your Events Manager regarding specific presentation or sound needs.

Items that are not carried in-house are available for rental from outside vendors of your preference.

STORAGE

Bagatelle will hold basic decor the morning of your event day and up to 1 day past your event date (terms to discuss). Anything left past that date will be disposed of if not previously arranged with your Event Manager.

LATE ARRIVALS

Bagatelle reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your Events Manager and/or the restaurant if you are running more than 15 minutes late for your event.



Bagatelle
london



GREEN PARK STATION



ADDRESS

34 Dover Street, Mayfair London W1S 4NG

GENERAL ENQUIRIES

020 3972 7000

londonreservation@bistrotbagatelle.com

PRESS ENQUIRIES

judy@bistrotbagatelle.com

PRIVATE EVENTS

+447951996880

claudio@bistrotbagatelle.com

KITCHEN HOURS

Brunch Hours: Saturdays 12pm – 4:30pm

Dinner Hours: Monday to Saturday 6pm – 11:45pm Sunday 6pm – 11pm

Lunch Hours: Monday to Friday 12pm – 3:15pm

HOURS OF OPERATION

Monday to Saturday: 12pm - 1am Sunday: 6pm - midnight

Please be advised

For brunch, seating at table first. Afterwards join us in bar area.

We hold reservations for 15 min

Dress code is chic and elegant

Required passport ID for all guests

Read Full Terms & Conditions on our website.
