

## 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 €

## Beer

Kölsch (draft)	2.00 €
Landbier 0,3 (draft)	2.90 €
Landbier 0,5 (draft)	4.50 €
Radeberger Pils 0.2 (draft)	2.20 €
Radeberger Pils 0.3 (draft)	3.20 €
Weizen Büble	4.50 €
Weizen Büble alcohol free	4.50 €
Leffe Brune	3.50 €
Johann Schäfer Helles	3.50 €
Bitburger Pils 0.0 alcohol free	3.50 €

## Aperitif

Apfel-Cider	4.50 €
Crémant/Rosé	5.50 €
Ricard/ Pernod 4cl	3.40 €
Aperol Spritz	6.90 €
Rhubarb Spritz	6.90 €
Lillet au Soleil	6.90 €

(Lillet Rosé, sparkling wine pomegranate, orange, mint)

## Warm Drinks

Espresso	2.40 €
Black Coffee	2.40 €
Espresso au Lait	2.60 €
Cappuccino/ Cafe Latte	3.00 €
Various (organic) teas	3.00 €
Fresh Tee	3.50 €

(Fresh Mint or Fresh Ginger-Pomgrenate)

## White Wine

### Grauburgunder QbA dry

Dr. Heyden – Rheinhessen	
Grape: Grauburgunder	17.50 €

### Chenin Blanc / Chardonnay

Domaine Uby – Gascogne	
Grape: Chenin Blanc, Chardonnay	22.00 €

### Riesling dry BIO

Weingut Raddeck – Rheinhessen	
Grape: Riesling	23.00€

### Bechtheimer Chardonnay Fume dry

Weingut Deckermann – Rheinhessen	
Grape: Chardonnay	26.80 €

### Sauvignon Blanc Touraine

Domaine de Cray – Loire	
Grape: Sauvignon Blanc	27.00 €

### Blanc de Noir dry BIO

Weingut Andres – Pfalz	
Grape: Spätburgunder	27.50 €

### Sancerre „La Vendangette“

Domaine La Croix-Canat - Loire	
Grape: Sauvignon Blanc	32.00€

## Softdrinks

Water with & without gas 0.25	2.40 €
Water with & without gas 0.75	5.90 €
Fassbrause LimeMalt extract lemonade	3.20 €
Fritz Kola	3.20 €
Fritz Kola Light	3.20 €
Fritz Orange lemonade	3.20 €
Fritz Rhubarb spritzer	3.20 €
„THE“ Apfelschorle - apple spritzer	3.50 €

## Gin Tonic

London Dry Tonic with lemon	7.00 €
Bombay Tonic with lemon	8.00 €
Hendricks Tonic with cucumber	9.00 €
Gin de Cologne Tonic with lemon	10.00 €

## Schnaps (Obstler, Herb, Cognac, Calvados)

Williams, Mirabelle, Hazelnut, Plum	3.50 €
Kümmel, Kabänes, Flimm, Mexikölner	3.00 €
Kräuter Maison (Sünner)	2.50 €
Stüsser/ Bénédictine	3.00 €
Ramazzotti/ Crema/ Sambuca	3.00 €
Cognac Maison/ Asbach	2.50 €
Rémy Martin	3.50 €
Hennessy	4.50 €
Calvados Maison (Papidoux)	3.00 €
Père Magloire	5.00 €

## Red Wine

### Spätburgunder Stein

Weingut Dackermann – Rheinhessen	
Grape: Spätburgunder	21.00 €

### Rouge Tradition AOP Ventoux

Domaine Champ Long - Rhone	
Grape: Syrah, Grenache	22.00 €

### Bordeaux „Le Petit Soleil“

Chateau Le Pin Beausoleil – Bordeaux	
Grape: Cabernet Sauvignon, Merlot	
Cabernet Franc, Malbec	25.00 €

### Petit Modat'mour rouge BIO

Domaine Modat – Languedoc	
Grape: Carrignan, Grenache & Syrah	26.00 €

### Cabernet Franc / Malbec „Les Grands Champs“

Domaine Mérieau - Loire	
Grape: Cabernet Franc, Malbec	29.00 €

## Rose Wine

### Siebert & Freunde RoséRheinhessen

Grape: Portugieser & Spätburgunder	17.90 €
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### Cabernet Sauvignon & Franc Rosé no. 6

Domaine Uby – Grape: Cabernet Sauvignon,	
Cabernet Franc	22.00 €

### Rosé dry

Anette Closheim – Nahe	
Grape: Portugieser & Spätburgunder	25.00 €