

## Bagatelle English Menu

### Starters, salads and small side dishes

1) Cold Asian-french Potato soup with coconut, leek, ginger & Chili VEGAN	5.50 €
3) Green market salad in vinaigrette VEGAN	4.50 €
4) Slightly spicy tomato and bean salad VEGAN	5.00 €
5) French fries with Ketchup and mayo VEGAN - even the mayonnaise	4.00 €
6) Aioli refined with rosemary and lime	4.00 €
7) Salad of watermelon and feta cheese with mint & Harissa	5.50 €
8) Herb olives in lemon oil VEGAN	4.00 €
9) Sweet potato fries with tomato aioli VEGAN	5.50 €
10) Pimientos de padrón – padrón peppers with seasalt and olive oil VEGAN	4.50 €

### Baguettes végétariennes - Vegetarian baguettes

11) Baked feta cheese on tomato sugo	6.00 €
12) Baked potatoes with sea salt and cress sour cream	5.00 €
13) Baked camembert in sesame crust with cranberry jam	7.00 €
14) Gratin Dauphinois - potato gratin with Gruyère in herb cream	5.50 €
15) Ratatouille gratinée - slightly spicy and gratinated with feta cheese	6.00 €
16) Eggplant rolls filled with herb cheese sour cream	6.00 €
17) Fried Sauerkraut balls on chive sour cream VEGAN	6.50 €
20) Gratinated goat cheese with orange chili jam	6.00 €
21) Beetroot carpaccio with cottage cheese and walnut	5.00 €
22) White cabbage Salad with chili mayo, fried onions and black sesame VEGAN	5.00 €
23) Bagatelle hummus with curry and lemon VEGAN	4.50 €

### Baguettes avec de la viande - Baguettes with meat

26) Chickpea salad with fried Merguez	6.50 €
27) Spicy lamb meatballs on rosemary tomato sauce	6.00 €
28) Aligot – mashed potatoes with bacon and cheese	6.00 €
29) Coq au Vin - 2 chicken legs braised in Burgundy Sauce	6.50 €
30) Beef Bourguignon – Beef Stew in Burgundy Sauce	6.50 €
31) Smoked duck breast with blueberries and lemon remoulade	7.50 €
32) Ragout de Lapin fin - Fine ragout of Eifel rabbit in puff pastry basket	7.50 €
34) Roasted lamb chops in herb marinade	7.50 €

### Baguettes avec poisson - Baguettes with fish

37) Bouillabaisse "Bagatelle" - small fish soup with sauce rouille	6.50 €
38) Tuna and anchovy mousse	5.00 €
39) Salmon tartare with fried capture and honey-mustard-creme	6.00 €
40) Homemade Breton fishcakes on tomato aioli	6.50 €
41) Salmon ravioli from the manufactory Louriz in spinach-pernod-cream	6.50 €
43) Salade Niçoise with beans, tuna mousse and egg	6.00 €
44) Roasted shrimp in "Café de Paris"-garlic butter	7.50 €
47) Coquilles St. Jacques - scallops on walnut and thyme pesto	8.50 €

### Fromage et desserts - Cheese and dessert

50) Small selection of cheeses	7.50 €
53) Chocolate mousse	5.50 €
54) Crème brûlée	5.50 €