

Traiteur selection



a signature of taste

The Bagatelle Concept Ltd
704-711, Tudor Estate - Abbey Road
London NW10 7UW
Tel: 020 453 8025
Fax: 020 453 8026

SUGGESTIONS DE MENUS

MENUS SUGGESTIONS

A partir de 2 personnes
Starting from 2 persons

Menu 1

Terrine de l'Océan Sauce Cressonnière
Fish Terrine with Watercress Sauce

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Poulet Sauté aux Zestes de Citron  
Pâtes Fraîches Colorées  
*Chicken Sauté with Lemon Zest*  
*Fresh multicolor pasta*

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Charlotte Camille
Vanilla Bavaroise & Chocolate Mousse Cake

Menu 2

Bavarois de Fromage Frais à la Russe
Russian Soft Cheese Bavaroise

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Roulade de Porc aux Trois Moutardes  
Fricassée de Champignons & Gratin Dauphinois  
*Pork Roulade & Three Mustards Sauce*  
*Mushrooms Fricassee & Potatoes Gratin*

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Fromage Blanc Citron
Lemon Cheesecake

Menu 3

Aspic de Lotte au Parfum d'Ail
Monkfish Aspic Jelly Flavoured with Garlic

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Fricassée d'Agneau au Jus de Menthe  
Fagot d'Haricots Verts  
Artichaut Garni de son Gratin de Choux-fleur  
*Lamb Fricassee & Mint Sauce*

*Green Beans*

*Stuffed Artichoke with Crusted Cauliflower*

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Impression
Bitter chocolate cake

Menu 4

Carré d'Asperge à la Volaille
et au Coriandre Frais
Green Asparagus with Poultry & Coriander

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Pavé d'Empereur à la Crème de Persil  
Tagliatelles de Légumes et Pommes Duchesse  
*Swordfish fillet with parsley cream*  
*Vegetables Tagliatelles and Duchess Potatoes*

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Exotica
Coconut & passion fruit mousse

Plateau de Fromages
Cheese Board



Menu 5

Papillote de Saumon Fumé à l'Aneth
Smoked Salmon Parcel
Filled with Salmon and Dill Mousse

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Magret de Canard au Vinaigre de Cidre et Miel  
Mêlée de Pommes de Terre et Céléri  
Pommes Fruits Caramélisées  
*Duck Breast with Cider Vinegar & Honey Sauce*  
*Potatoes & Celeriac Melting*  
*Caramelised Apples*

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Muroise Cointreau
Loganberry Cointreau Cake

Menu 6

Salade Folle aux Trois Volailles, Huile de Truffe
Duck, Guinea Fowl & Chicken Salad
Flavoured with Truffle Oil

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Filet de Sole Tricolore aux Deux Sauces  
Dariole de Riz Sauvage, Légumes et Moules  
Jeunes Pousses d'Épinard  
*Tricolor Sole Filet with Two Sauces*  
*Wild Rice with Vegetables and Mussels*  
*Fresh Baby Spinach*

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Opéra
Chocolate and coffee « Opéra » cake

Menu 7

Flan de Saint Jacques Sauce Caviaraine
Scallops Flan with a Black Lumps Sauce

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Médaille de Veau au Jus de Truffe  
Feuillantine de Pleurottes  
Pannequet de Pommes de Terre au Foie Gras  
*Veal Medallion with Truffle Sauce*  
*Pastry Case with Pleurotus Mushroom*  
*Parcel of Diced Potatoes & Foie Gras*

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Belle-Ile
Fromage Blanc Mousse cake
with Kirsch Punch and Seasonal Berries

Menu 8

Croustillant de Langoustines et Homard
au Beurre de Cerfeuil
King Prawns & Lobster
with Chervil Butter Sauce and Crisp Celery

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Filet de Turbot et son Délice aux Morilles  
à la Crème de Safran  
Dôme de Fenouil et Pommes Persillées  
*Turbot Filet with Morel Mushroom*  
*Served with a Creamy Saffron Sauce*  
*Fennel Dome & Roasted Potatoes*

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Rive Gauche
Chocolate and Orange cake

Café & Mignardises
Coffee & delicacies



Carte Brasserie

Minimum 2 persons - 48 hours notice

Les Entrées - Starters

Entrées Froides - Cold Starters

Trilogie de saumon

(saumon fumé-rillettes de saumon-gravalax de saumon à l'aneth)

(smoked salmon-salmon rillettes-salmon Gravalax with dill)

Bavaroise de crabe et sa sauce ciboulée

Crab bavaroise with a chive sauce

Artichaut en Barigoule au basilic

"Barigoule" artichoke with basil

Salade landaise (salade verte, haricots verts, champignons, magret fumé de canard et foie gras)

Salad made with mesclun, French beans, mushrooms, smoked duck breast & foie gras

Entrées Chaudes - Hot Starters

Crème de brocoli aux champignons sauvages *

Broccoli cream with wild mushrooms

Tourte de pommes de terre aux herbes et coulis de tomates*

Potatoes & herbs pie served with a tomato coulis

Quenelles de brochet et sa sauce homardine

Pike dumpling served with a lobster sauce

*** Entrées végétariennes - Vegetarian appetizers**

Le Chef vous recommande ses plats Tradition

Blanquette de veau - *Veal stew*

Cassoulet - *Duck & pork meat & bean stew*

Coq au vin - *Cockereel in red wine*

Tronçon de sole à la Duclère - *Sole fillet*

Epaule d'agneau boulangère - *Lamb shoulder*

Les Plats de résistance - *Main courses*

Poissons - *Fish*

Carré de saumon rôti aux fèves et à la sarriette

Roasted salmon steak with broad bean and aromatic herb (savory)

Brandade de morue et de cabillaud

Fresh codfish and salt cod "brandade"

Lotte braisée aux endives et sa sauce orange

Braised monkfish with chicory, served with an orange sauce

Volailles - *Poultry*

Caille farcie aux raisins, julienne de choux et carottes

Stuffed boned quail with raisins, served with a cabbage and carrots julienne

Aiguillettes de canard au vinaigre de miel

et aumônière de banane

Duck breast with honey vinegar & pancake wrapped banana

Fricassée de volaille, crème de basilic, pommes Duchesse

Chicken fricassée with a basil cream and Duchesse potatoes

Viandes - *Meat*

Etouffade de boeuf Provençale et riz sauvage

Beef stew with tomato and olives, served with wild rice

Rôti de veau au lait et à la sauge, tagliatelles

Veal roast with milk, flavoured with sage, served with tagliatelles

Carré d'agneau en habit vert et ses petits légumes

Best end of lamb covered with parsley & breadcrumbs, served with glazed vegetables

Plats végétariens - *Vegetarian*

Tagliatelles et carottes au cumin

Tagliatelles & sliced carrots, flavoured with cumin

Petits légumes farcis à la ratatouille Niçoise

Baby vegetables stuffed with Niçoise ratatouille

Croustade de petits légumes et marrons

Pastry-case filled with glazed vegetables and chestnut

Please ask for our Pâtisserie leaflet

*Boutique Bagatelle, 44 Harrington Road,
London SW7 3NB, Tel: 020 7581 1551*

Bagatelle Concept (Catering Department) Tel: 020 8453 8000

*Prices are exclusive of VAT when applicable
Extra charge for alternative vegetables*

Exclusive Buffets from Bagatelle

Le Prestige

Mousse de canard au foie gras

Duck foie gras mousse

Chiffonnade de parme au melon

Parma ham "chiffonnade" with fresh melon

Saumon mariné à l'aneth

Fresh salmon marinated with olive oil and dill

Médailillon de barbue aux épinards

Brill and spinach roulade

Gigot d'agneau rôti, mayonnaise à la menthe

Roasted leg of lamb, served with a mint flavoured mayonnaise

Salade verte et tomates au vinaigre balsamique

Green salad and tomatoes served with a balsamic vinegar

Gâteau opéra

Coffee butter cream and chocolate ganache cake

Pains: campagnelle, farine de meule en barquettes

Wheat, rye and bran flour mini-baguette. Stoneground wheat flour bread served in a poplar wood "baking basket".

Le Végétalien

Cocktail de melon tricolore

Three melon appetiser

Salade provençale

Provençale style salad (potatoes, French beans, fennel, green and red peppers, tomatoes, olives, onions...)

Julienne de carottes et céleri, vinaigrette au jus de citron

Carrots and celeriac appetiser served with a freshly squeezed lemon dressing

Tortellinis au basilic

Tortellinis and fresh basil salad served with a vinaigrette dressing

Concombres à la noix de coco

Cucumber and coconut milk

Taboulé à la menthe

Taboulé salad with mint

Salade de fruits frais de saison

Fresh fruit salad

Pains: tomate et pain intégral en barquettes

*Wheat, olive oil, sundried tomatoes and basil bread served in a poplar wood "baking basket".
Organic flour and natural sea salt bread served in a poplar wood "baking basket".*

Le Marin

Terrine aux 3 poissons, sauce coriandre

Fish terrine with a coriander sauce

Darne de poisson farcie, sauce mayonnaise

Stuffed salmon medaillon, mayonnaise sauce

Tomates et macédoine de légumes

Tomatoes garnished with fresh vegetables macedoine

Oeufs durs mimosa

Hard boiled eggs with "mimosa" dressing

Tagliatelles de crevettes au vinaigre de xérès

Tagliatelles with shrimps and a sherry vinegar dressing

Méli-mélo de verdure à l'estragon

Mixed salad with vinaigrette dressing and tarragon

Cheese cake au citron

Lemon cheesecake

Pains: campagne et seigle en barquettes

Wheat, rye and bran flour bread served in a poplar wood "baking basket".

Rye and wheat flour bread served in a poplar wood "baking basket".

L'Exotique

Pamplemousse hawaïen

Pineapple, grapefruit, apple, celeriac, mayonnaise and cherries served on a lettuce heart

Segments de pastèque en éventail

Fresh slices of watermelon

Rougail de poisson créole

Fish rougail "Créole" style

Colombo de poulet caraïbes

Caribbean chicken colombo

Riz arlequin

Arlequin rice with peppers, pineapple, vegetable "brunoise"

Salade des îles

Watermelon, celeriac, raisins, mango, apple, radish, shrimp and lemon salad

Tartelettes coup de soleil

Caramelised chiboust cream and apple tartlets

Pains: solognot et pain à la farine de meule en barquettes

Bread made from unrefined stoneground wheat and rye flours, soya fibres, sunflower, brown flax and sesame seeds, served in a poplar wood "baking basket".

Stoneground wheat flour bread served in a poplar wood "baking basket".

Le Champêtre

Salade multicolore (sans jambon)

Tomatoes, French beans cabbage, red and green peppers, onions and French gherkins salad

Pâté de campagne bagatelle

Bagatelle traditional country terrine

Poulet rôti aux herbes de provence

Roasted chicken with mixed herbs

Jambon braisé à l'ancienne

Old fashioned braised ham

Quartiers d'oeuf dur et tomates mayonnaise

Hard boiled eggs and tomatoes in mayonnaise

Panaché de verdure

Mixed salad

Tarte aux pommes

Traditional apple tart

Pains: campagne et benoitton en barquettes

Wheat, rye and bran flour bread served in a poplar wood "baking basket".

Wholemeal, rye flour and raisin bread served in a poplar wood "baking basket".

Plateau de Fromage

Plateau de fromage

Selection from the cheese board, Brie, St-Maure, Stilton

Pains louisianne en barquettes

Bread made from wholemeal and rye flours with pecan nuts, served in a poplar wood "baking basket".

TRAITEUR

CANAPES

Minimum order per type : 25 pieces

51102	Saucisse d'Auvergne		<i>Auvergne sausage</i>
51103	Concombre		<i>Cucumber</i>
51104	Beurre de Poivron		<i>Pepper butter mousse</i>
51113	Tomate et Oeuf		<i>Tomato and egg</i>
51114	Oeuf de Lump		<i>Lump egg</i>
51115	Stilton et Noix		<i>Stilton and nuts</i>
51121	Jambon de Parme		<i>Parma ham</i>
51123	Crevettes		<i>Shrimps</i>
51124	Saumon Fumé d'Ecosse		<i>Scottish smoked salmon</i>
51126	Keta		<i>Salmon roe</i>
51127	Mousse de foie gras		<i>Foie Gras mousse</i>
51142	Aumonière de Saumon		<i>Salmon "aumonière"</i>
51143	Foie Gras d'Oie		<i>Goose Foie Gras</i>
51144	Caviar Beluga		<i>Beluga Caviar</i>
51146	Caviar Sevruga		<i>Sevruga Caviar</i>
51401	Assorted Canapés Bagatelle Selection 1	56 pieces	<i>7 cucumber, 7 tomato/egg, 7 Auvergne sausage 7 Stilton/pecan nuts, 7 shrimps, 7 red pepper mousse 7 smoked salmon, 7 Parma ham</i>
51402	Assorted Canapés Bagatelle Selection 2	56 pieces	<i>7 cucumber, 7 tomato/egg, 7 red pepper mousse 7 Stilton/pecan nuts, 7 foie gras mousse, 7 Lump eggs 7 smoked salmon, 7 Aubergine mousse/olive</i>
51403	Plateau "De Luxe" Kosher type	30 pieces	<i>5 goose foie gras, 5 Stilton/pecan nuts, 5 tomato/egg 5 cucumber, 5 red pepper mousse 5 Salmon "Aumonière" with salmon roe</i>

CROUSTADES

Miniature cold savoury shells

Minimum order per type : 25 pieces

51202	Nordique		<i>Scrambled eggs, smoked salmon</i>
52203	Ottomane		<i>Aubergine mousse</i>
51204	Andalouse		<i>Crab with sherry, tomato dressing</i>
51205	Antillaise		<i>Ratatouille, gambas</i>
51206	Toscane		<i>Vegetable remoulade</i>
51207	Parisienne		<i>Quail egg</i>

BRIOCHETTES

Miniature brioche sandwich

Minimum order per type : 25 pieces

51302	Française		<i>Foie gras mousse</i>
51303	Russe		<i>Salmon mousse and lump eggs</i>
51304	Anglaise		<i>Stilton and nuts</i>
51305	Norvégienne		<i>Vegetable and smoked salmon</i>
51306	Turque		<i>Aubergine mousse</i>
51307	Italienne		<i>Vegetable remoulade and Parma ham</i>

PAINS SURPRISE

64 mini sandwiches re-assembled in a rye bread loaf

51001	Jambon Blanc		<i>Ham</i>
51003	Mousse de Canard au Porto		<i>Duck mousse with Porto</i>
51005	Fromage Blanc/Fines Herbes		<i>Fromage Blanc Fines Herbes</i>
51007	Mousse de Foie Gras		<i>Foie Gras mousse</i>
51009	Mousse de Saumon		<i>Salmon mousse</i>
51011	Stilton et Noix		<i>Stilton and nuts</i>
51013	Rillettes d'Oie		<i>Goose rillettes</i>
51015	Saumon Fumé		<i>Smoked salmon</i>
51017	Panaché		<i>Mixt flavours</i>
51019	Jambon de Parme		<i>Parma ham</i>

BRIOCHE MOUSSELINES

42 mini sandwiches re-assembled in a tall round brioche

51051	Mousse de Foie Gras		<i>Foie Gras mousse</i>
51052	Mousse de Saumon Fumé		<i>Smoked salmon mousse</i>
51053	Crabe au Xérès		<i>Crab with Sherry</i>

HOT SAVOURIES

Minimum order per type : 25 pieces

61001	Prunes et Bacon		<i>Prune and bacon</i>
61107	Saucisse Feuilletée		<i>Puff pastry and sausage</i>
61108	Mini Pizza		<i>Mini pizza</i>
61110	Quichette Lorraine		<i>Ham, bacon and cheese</i>
61111	Quichette Saumon Epinards		<i>Salmon and spinach</i>
61113	Quichette Arlequin		<i>Carrots, courgettes and celeri</i>
61114	Quichette Provençale		<i>Pepper, courgette, aubergine, onion, garlic, olive oil</i>
61116	Quichette Honfleuraise		<i>Mussels, scallops, crab, mushrooms Fines Herbes</i>
61101	Plateau 20 fours cocktail	20 pieces	4 Mini pizza, 4 Quichettes Lorraine, 4 Quichette Arlequin 4 Quichette Saumon Epinards, 4 Saucisse feuilletée
61104	Plateau 40 fours cocktail	40 pieces	8 Mini pizza, 8 Quichettes Lorraine, 8 Quichette Arlequin 8 Quichette Saumon Epinards, 8 Saucisse feuilletée

INDIVIDUAL QUICHES

69050	Quiche Lorraine	Ø 10	<i>Bacon & cheese quiche</i>
69051	Quiche Saumon Epinards	Ø 10	<i>Salmon & spinach quiche</i>
69052	Quiche aux 3 fromages	Ø 10	<i>Three Cheeses quiches</i>
69053	Quiche Arlequin	Ø 10	<i>Vegetarien quiche</i>
69054	Quiche Provençale	Ø 10	<i>Tomato, onion, pepper, courgette, herbs quiche</i>
69056	Quiche Honfleuraise	Ø 10	<i>Scalops, shrimps, mussels,</i>
69057	Quiche aux champignons	Ø 10	<i>Wild mushrooms quiche</i>

QUICHES 4/6 PERSONS

69010	Quiche Lorraine	Ø 15	<i>Bacon & cheese quiche</i>
69011	Quiche Saumon Epinards	Ø 15	<i>Salmon & spinach quiche</i>
69012	Quiche aux 3 fromages	Ø 15	<i>Three Cheeses quiches</i>
69013	Quiche Arlequin	Ø 15	<i>Vegetarien quiche</i>
69014	Quiche Provençale	Ø 15	<i>Tomato, onion, pepper, courgette, herbs quiche</i>
69015	Quiche Honfleuraise	Ø 15	<i>Scalops, shrimps, mussels,</i>
69016	Quiche aux champignons	Ø 15	<i>Wild mushrooms quiche</i>

CROISSANT - SAVOURY

69080	Croissant au jambon		<i>Croissant with ham, bechamel & cheese</i>
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FRENCH SANDWICHES CLUB

51447	Sandwiches quartered made with assorted breads	9 rounds	<i>Lemon bread-smoked salmon Tomato bread-tomato-mozarella Black olive bread-chicken Pecan nuts bread-fines herbs and garlic cheese Rye bread-Auvergne sausage Onion bread & Bayonne ham</i>
51449	8 assorted brioché bridge rolls filled with:	8 pieces	<i>Bayonne ham & remoulade</i>
51448	16 assorted brioché bridge rolls filled with:	16 pieces	<i>smoked salmon & remoulade eggs/tomato & crudités tomato & mozarella</i>

GENUINE HOMEMADE TERRINES

All our terrines are **Colouring & Preservative Free**

Code	Product	Minimum Weight	Description
59010	Terrine de Canard aux Baies Roses et Pruneaux <i>Duck Terrine</i>	1 kg	Terrine made of fresh Duck breast flavoured with dried plum and pink peppercorn <i>* contain alcohol (Armagnac & Port) & Pork meat</i>
59011	Terrine de Poulet au Curry <i>Curry Chicken Terrine</i>	1kg	Terrine made of chicken breast and diced vegetables. Flavour enhanced a with selection of curry pastes <i>* pork & alcohol free</i>
59012	Terrine de Légumes <i>Vegetables Terrine</i>	1kg	Carrot, Cauliflower & Spinach mousses, with added diced vegetables <i>* meat free</i>
59013	Terrine de Raie aux Capres et Pleurottes <i>Skate Terrine</i>	1kg	Skate Terrine with caper, wild mushrooms and vegetables <i>* meat free</i>
59014	Terrine de poisson <i>Fish Roulade</i>	1kg	Fresh salmon & whiting "roulade" surrounded with leek <i>* meat free</i>
59020	Terrine de l'Océan <i>Scallops Terrine</i>	1kg	Terrine made of scallops, mussels, spinach and fresh mango <i>* meat free</i>
59015	Hure de poisson <i>Fish Terrine in Jelly</i>	1kg	ion & whiting fillet in jelly, decorated with prawns eggs & green pepper <i>* meat free</i>
59016	Terrine de dinde en croute <i>Turkey Terrine in Puff Pastry</i>	1.5kg	Turkey terrine with diced vegetables, wrapped up in puff pastry
59017	Mini Terrine de poisson <i>en croute</i> <i>Fish Mini Terrine</i>	0.6kg	Mini fish terrine (salmon fillet and whiting mousse) with diced vegetables <i>* meat free</i>
59018	Mini Terrine de Canard et confit d'oignons <i>Duck and "confit" onion Mini Terrine</i>	0.6kg	Mini terrine in puff pastry made of duck breast and red onions marinated in red wine <i>* contain alcohol (Cognac, Port & red wine) & Pork meat</i>
59019	Mini Terrine de Poulet et Légumes <i>en croute</i> <i>Chicken & Vegetables Mini Terrine</i>	0.6kg	Mini chicken terrine in puff pastry, build with three layers of chicken mousse <i>* pork & alcohol free</i>