

ALO Blog

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<http://www.alomagazine.com/wordpress/2014/02/bagatelle-the-brunch-experts/>

Bagatelle, the Brunch Experts!

Start your weekend experience at Bagatelle Los Angeles; this extravagant Paris-inspired restaurant will surely make you charmed, when you smell the French in the air!





Robert Liberato the Chef's beloved restaurant is taking Bagatelle's French Mediterranean cuisine to the next level.



The Famous Opera Cake is made of Almond Cake, Chocolate Ganache & Coffee Butter Cream, Chocolate Sauce & Vanilla Bean Chantilly.



Live music from the first musical guest Shaya Threat



Indulge yourself with live music, and delightful brunch blend every Saturday at the West Hollywood locale. With the striking visual effect of the chandeliers, the tulips at the tables and the friendly hospitality you get a complete distinct experience.



A variety of Jazz, Rock, Funk and acoustic performances to pair well with the new menu items in honor of the Saturday brunch including Eggs and Caviar with Sturgeon caviar, crème fraiche and toast. Smoked Salmon Crostinis with Dill-Meyer lemon Cream cheese.

One of the signature items on the menu of Bagatelle, the brunch experts is the the must try, Waffles with caramelized bananas, whipped crème fraiche and cognac maple glaze. And not to forget the menu of creative cocktails inspired by the South of France.

Don't miss the Champagne Brunch on Sundays for an ultimate St. Tropez experience in Bagatelle L.A. *755 N La Cienega Blvd West Hollywood, CA 90069*

Tel: (310) 659-3900 lareservations@bistrotbagatelle.com