



P R E S S R E L E A S E

Press contact : Jacky G. Lesellier CONM CMA

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Bagatelle in south London must be the most authentic pâtissier-traiteur in London. It serves wonderful French-style cakes as well as the usual prepared dishes available from similarly grand establishments in Paris and the French provinces. This year Bagatelle has added the traditional northern French galette des rois to its range.

The idea resembles the old twelfth cakes which existed in this country in Swift's time (see the Journal to Stella) but which have disappeared.

They should be eaten as close as possible to the Feast of Epiphany (January 6) but they are still available.

Inside the cake there is a coronet. The person who gets it becomes "king" of the day. Be careful of your teeth.

The galettes start at £6.70 for four persons and go up to £29.50 for 16. Bagatelle is also offering the traditional Provincial brioche filled with a rum and orange blossom cream. Bagatelle: 44 Harrington Road, London SW7. Tel: 071-581-1551. Orders 081-453-1340.

THE BAGATELLE
CONCEPT Ltd
704-711 Tudor Estate
Abbey Road
London NW10 7UW
Tel : 020 8453 8000
Fax : 020 8453 8001

Order Department
Tel : 020 8453 8025
Fax : 020 8453 8026

BAGATELLE
BOUTIQUE
44 Harrington Road
London SW7 3NB
Tel : 020 7581 1551
Fax : 020 7591 0517

Giles MacDonogh