



SALAD

Salade Bagatelle

mini roman, parmesan chips, bagatelle herbs
33

Salade Romaine au Bleu

mini romana, green apple, caramelized
walnuts with spices, gorgonzola dolce
43

APPETIZERS

Tartare de Thon Bagatelle

tuna tartare, guacamole, jalapeño and
lemon vinaigrette, bagatelle chips
44 - 65

Tartare de Boeuf Bagatelle

knife tartare, our special seasoning,
pomme gaufrette, quail yolk
44 - 65

Le Carpaccio Braisé

handmade carpaccio, parmesan, red olive oil,
almond praline, spices
46

Le Carpaccio de Champignon

grilled eringui carpaccio, lemon confit,
wild rucula, cassava, crispy focaccia
*developed in partnership with Ampara Animal
44

Terrine de Foie Gras et Brioche

foie gras terrine, house jelly, brioche toast
61

HOT DISHES

Petit Mignon Lardé

filet mignon wrapped in bacon, grain mustard sauce,
sweet and sour red onion
46

Les “Coxinha” Bagatelle

mini roasted chicken and shitake drumsticks,
green aioli, chicken jus
36

Gnocchi à la parisienne

homemade gnocchi appetizer with black truffle sauce
44

Soupe à l’Oignon Et Huitres Mi-cuites

Onion cream, poached oysters,
grilled au levain bread
38

TO SHARE OR NOT

Mini Burgers de Saumon

salmon mini burger, dill's cream,
roe, brioche
65

Huîtres sur lit de glace

six fresh oysters from Santa Catarina
42

Tarte à la Truffe

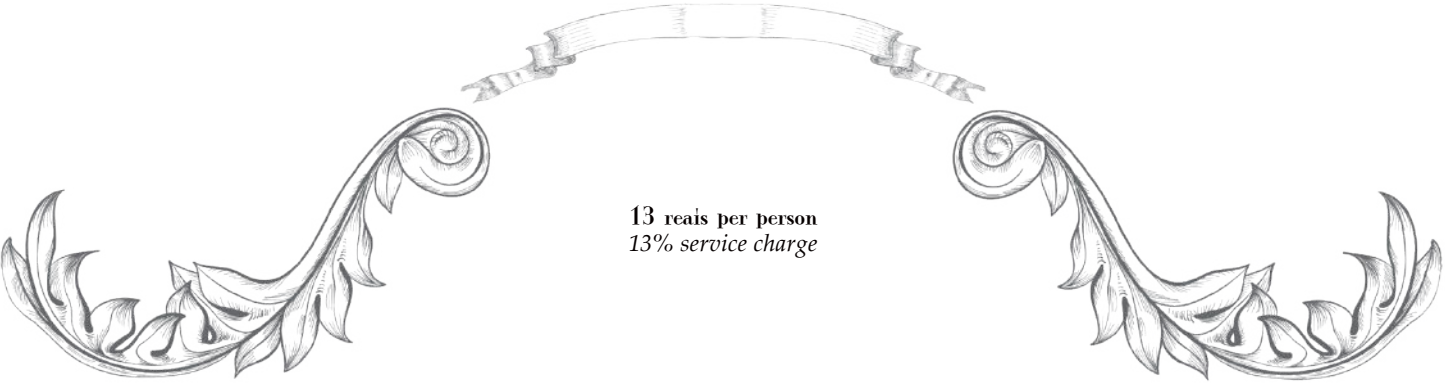
natural fermentation mass, mashed crème fraîche,
smoked touch
47

Tarte de Burrata de Búfala

natural fermentation pasta, olive, basil, chili coulis
44

Grand Plateau Charcuteries et Fromages

serrano ham, chorizo, fuet, national raw cheeses
with O.D., french, dijon in grain
81



13 reais per person
13% service charge



GNOCCHI A LA PARISIENNE OF NICOLAS
homemade gnocchi in black truffle sauce
62

BIRDS



Poulet Rôti et Truffé

delicious marinated roast with herbs and truffle,
jus de galeto, rustic potato with mushrooms
64

Raviolis au Canard et Foie Gras

roasted duck ravioli,foie gras sliver and parmesan duck jus
90

MEAT



Filet Mignon d’Aubrac

filet mignon, mashed potatoes and gruyère,
asparagus, bordelaise sauce
76

Angus Entrecote

300g aux Poivre Vert et Noir

entrecôte angus, french fries, black pepper sauce
96

Côtes d’Agneau

boneless lamb rib, mini grilled vegetables,
mashed potato with herbs, jus of lamb
72

Tournedos Rossini

filet mignon and foie gras, manioc and
toasted onion, brothelaise sauce
110-143 double foie

FROM THE SEA



Saumon Confit et Beurre Blanc à L’Estragon

salmon confit in olive oil, roasted peach palm,
beurre blanc of tarragon
75

Crevettes et pate fraiche

grilled shrimps, homemade capellini "moqueca" bisque
89

Poisson et Riz aux Fruits the Mer

fish of the day with black rice and seafood
84

Octopus Grillé

grilled octopus, vinaigrette, white bean mousseline,
inlaid chips
98

Morue em Papillote

cod paper, provencal vegetables, vichyssoise sauce
79

LE VEGAN



Chou-fleur Grillé

toasted cauliflower in the wood oven,
mousseline of fine herbs and Brazil nuts,
confit onion, cherry tomato
*partnership with Ampara Animal
48

TO SHARE OR NOT



Poulet Rôti Entier à la Truffe - Pour deux

delicious whole marinated roast with herbs and truffle,
jus de galeto, rustic potato with mushrooms
124

Châteaubriand - 600g

grillechâteaubriand, red wine sauce, black pepper sauce,
mashed potatoes
208

ACCOMPANIMENTS



Mashed Potato Chips
Mashed Potatoes
36

Pommes frites (french fries)
Rustic potato
Vegetables
Mushroom Mix
Mashed fine herbs
23

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13% service charge

