



TARTARES & CRUDOS

Avocat
avocado carpaccio, spicy vadouvan curry oil,
aged balsamic vinegar
12

Ceviche de Flétan
halibut ceviche, leche de tigre, habanero,
cancha corn, cilantro, sweet potato
23

Tartare de Thon Bagatelle
yellowfin tuna tartar, avocado,
lime soy vinaigrette, taro chips
22/34

St. Jacques
bay scallops, yuzu vinaigrette, green tea,
smoked trout roe
27

SALADES

Salade Bagatelle
Boston lettuce, fresh garden herbs,
parmesan cheese, dijon mustard vinaigrette
15

Burrata
broccoli rabe, marcona almond, toast, raisin
26

Endive Salad
apple, flax seed cracker, candied chili pecans,
comte cheese
18

Goat Cheese
roasted heirloom beets, pistachio,
banyuls vinaigrette
26



WARM APPETIZERS

Coquillettes
truffle elbow pasta, cooked ham, swiss
cheese, veal jus
22/34

Poulpe Grillé
fire roasted tomato sauce, Fresno chili,
preserved lemon puree
32

Choux Fleur
roasted cauliflower, tahini yogurt sauce,
lavender, sesame
32

TO SHARE OR NOT TO SHARE

Eggplant Parmesan
rollatini, marinara, parmesan, herbs
34

Petit Burger Rossini
sirloin sliders, foie gras, red onion compote,
black truffle mayonnaise, brioche
29

Pizza à la Truffe Noire
black truffle pizza, crème fraîche,
smoked mozzarella cheese
34

Boeuf
hand cut beef tartar, preserved egg yolk,
pickled red onion, saffron aioli
29

Lobster Rolls
brioche, saffron aioli, tarragon, shallots
29



RAW BAR

Selection of Oysters
East or West Coast
1/2 dz | 1 dz
MP



Ossetra Caviar Petrossian

30g	50g	125g
315	500	1250

add Caviar Petrossian to any dish, ask your server about our caviar selection

SEAFOOD TOWERS

Petit Plateau
6 oysters, 6 mussels, 6 shrimp,
tuna tartar, ceviche, poke salmon
95

Grand Plateau
12 oysters, 12 mussels, 12 shrimp,
whole lobster, 2lb king crab, tuna tartar,
poke salmon, ceviche
295

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef Michael Shields & Team



POISSONS & CRUSTACES

Dover Sole Meunière
pomme puree,
sauteed assorted vegetables
MP

Dorade Roti
roasted dorade filet, celery puree,
red wine reduction
35

Flétan aux Court Bouillon
halibut cooked in white wine,
fennel compoté, crispy vegetables,
chorizo sauce
39

VIANDES & VOLAILLES

Magret de Canard à l'Orange
seared moulard duck magret,
parsnip puree, carrots, duck jus
45

DeBragga NY Strip Steak Au Poivre
seared strip steak, peppercorn sauce,
shallots, endive
65

DeBragga Filet Mignon de Boeuf
6.5oz organic beef tenderloin,
fingerling potato, cipollini onions,
butternut squash, bordelaise sauce
(seared foie gras & truffle sauce +30)
62



TO SHARE OR NOT TO SHARE

La Pêche du Jour (Selon l'Humeur du Pêcheur)
catch of the day for 2 persons
MP

Poulet Fermier Rôti Entier à la Truffe
whole Heritage truffled chicken,
marble potato, pearl onion, button mushrooms,
truffle chicken jus
half 54 | whole 95

DeBragga 38 oz Aged Côte de Boeuf Ribeye
bordelaise sauce, béarnaise sauce & peppercorn sauce
155



SIDES

Pomme Frites 10
Pomme Frites aux Truffes 18
Aligot Pomme Purée 14
Pomme Purée 11

Sautéed Assorted Vegetables 13
Sautéed Broccoli Rabe 12
Sautéed Spinach 10
Black Truffle Pomme Purée 19