

# HAPPY New Year

## ENTRÉES FROIDES

**Tartare de thon Bagatelle, G** 110  
**vinaigrette à l'orange sanguine**  
*Yellowfin tuna, avocado, cucumber & jalapeño salsa, blood orange dressing*

**Les Huîtres A, S** 170  
*BB Peter N°4 (6 pcs)* 320  
*Gillardeau N° 3 (6 pcs)*

**Foie gras de canard confit au torchon, A, D, G** 125  
**brioche aux cèpes**  
*Foie Gras & confit duck, William pear chutney, Medjool date & black tea purée, Cep brioche*

**Carpaccio de veau, D, G, N** 90  
**champignons marinés, mayonnaise fumée**  
*Veal carpaccio, pickled Shimeji mushroom, Parmesan & hazelnut crumb, smoked mayonnaise*

**Salade Bagatelle D, V** 55  
*Butter-leaf, parmesan, fines herbs, house vinaigrette*

**Salade Riviera, avocat, fines herbes, G, V** 85  
**vinaigrette aux agrumes**  
*Riviera salad, avocado, fine herbs, citrus vinaigrette*

## ENTRÉES CHAUDE

**Poulpe croustillant, D, G, S** 150  
**Grenobloise aux câpres**  
*Crispy octopus, lemon & parsley purée, caper aioli, brown butter jus gras*

**Pizza à la truffe noire, D, G, V** 135  
**fior di latte**  
*Truffle pizza, fior di latte, black truffle puree (extra truffle +)*

**La Parmigiana, mozzarella di Bufala D, G, V** 85  
**campana DOP**  
*Aubergine Parmigiana, buffalo mozzarella, Parmesan cream*

## LES VÉGÉTARIENS

**Plin au Castelmagno à la truffe D, G, V** 190  
**de saison**  
*Plin with Castelmagno cheese, seasonal truffle*

**Fregola aux courgettes G, V** 110  
*Fregola sarda, courgette & basil puree, courgette flower tempura, confit Datterino tomato*

**Poule des bois V** 120  
*Grilled maitake mushroom, toasted spelt, mixed seeds, puffed buckwheat*

### CAVIAR

**Sélection de caviar Bagatelle par Kaviari** - Caviar selection Bagatelle by Kaviari  
*To accompany your caviar, the chef recommends 2cl of Louis XIII*

<b>Caviar Kristal</b>	30 g - 615	50 g - 1125	125 g - 2700
<b>Caviar Beluga</b>	30 g - 2495	50 g - 4295	125 g - 9950

A - ALCOHOL | D - DAIRY | G - GLUTEN | N - NUT | S - SHELLFISH | V - VEGETARIAN

Please advise your server of any special dietary requirements, including intolerances and allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT



## LES VIANDES

**Faux filet de Wagyu grillé, D** 430  
**sauce au poivre vert**

Australian wagyu striploin MB 8, French fries,  
green peppercorn sauce

**Filet Mignon rôti, A, D, G** 295  
**tarte tatin à l'oignon doux des Cèvennes**

Black Angus beef tenderloin, Cèvennes onion tarte tatin,  
beef cheek pomme dauphine, sauce Bordelaise

**Tomahawk D** 1050

Sanchoku Wagyu Tomahawk MB 4-5, Truffled Green  
Beans, Pont Neuf Potato, Peppercorn & Bernaise Sauce

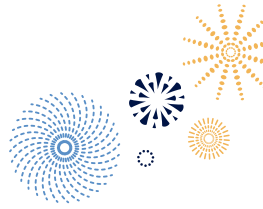
## LE POISSON

**Loup de Mer Entier Fumé D, N** 475

Smoked whole Seabass, cherry tomato & piquillo  
pepper fondue, Nocellara olive & orange salad

**Gambas grillées, fregola sarda D, G, S** 195  
**aux courgettes et basilic**

Grilled tiger prawns, courgette & basil fregola,  
confit Datterino tomato, shellfish bisque



## POUR ACCOMPAGNER VOS PLATS

**Purée de pomme de terre D, V** 55  
**au beurre noisette**

Mashed potato, brown butter (extra truffle +)

**Fricassée de champignons sauvages V** 65

Wild mushroom fricassée, persillade

**Brocolini sauté, huile d'olive épicée V** 50

Brocolini with garlic and chilli infused olive oil

**Pommes frites V** 40

French fries (extra truffle +)

## DOUCEURS

**Millefeuille "tarte tatin" D, G, V** 75

Puff pastry, Caramelized Pink Lady apples,  
Tahitian vanilla, yoghurt sorbet

**Bagatelle mousse au chocolat D, G, N**

Chocolate Mousse, Caramel Cream,  
Crunchy Peanut Butter

**Assiette de Fromage D, G, N, V** 110

French cheese, seasonal condiment,  
fig & walnut bread, caraway lavosh

**Sélection de sorbets maison V** 55

Selection of homemade sorbets



*Executive Chef: Tim Newton*



"If you didn't post it, it didn't happen."  
@Bagatelledubai



**BAGATELLE**

A - ALCOHOL | D - DAIRY | G - GLUTEN | N - NUT | S - SHELLFISH | V - VEGETARIAN

Please advise your server of any special dietary requirements, including intolerances and allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT

