

BAGATELLE

MIAMI

Beignet de poisson croustillant, sauce arrabiata	4
<i>Crispy fish fritter, arrabiata sauce</i>	
Fleur de courgette farcie en beignet, menthe et ricotta, sauce à l'olive	7
<i>Tempura zucchini flower, mint and ricotta cheese, olive dip</i>	
Poulpe grillé, poivron brûlé et amande toastée	5
<i>Grilled octopus, fired red pepper, tomato and toasted almond</i>	
ⓑ Tartare de bœuf Black Angus, poutargue d'œuf Bio*	7
<i>Black Angus beef tartare, organic egg bottarga (10gr Oscietre Prestige +49)</i>	
Pain piccia soufflé à la truffe de saison	45
<i>Piccia puffed bread, seasonal truffle</i>	
ⓑ Tartare de thon Bagatelle, vinaigrette épicée*	32
<i>Bagatelle tuna tartare, spicy dressing</i>	
Stracciatella, maïs grillé, basilic et marjolaine	29
<i>Local Stracciatella, grilled corn basil and marjoram</i>	
ⓑ Worldwide Signature Dish	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CAVIAR

Sélection de caviar Bagatelle par Kaviari - *Caviar selection Bagatelle by Kaviari*

To accompany your caviar, the Chef recommends 2cl of Louis XIII

Kristal	50 g - 290	125 g - 690
Osciète Prestige	50 g - 325	125 g - 845

Chittara légèrement crémée, 20gr Osciète caviar Kaviari 79

Creamy Chitarra pasta, 20gr Oscieta Kaviari caviar

Faux-filet de bœuf Black Angus, sauce au poivre 45

Black Angus strip loin, pepper sauce (grilled foie gras + \$36)

Filet de bar vapeur, fenouil à l'orange de Floride 54

Steamed seabass fillet, Florida orange and fennel

Tian de légumes, concassé de tomates au basilic 12

Oven baked vegetables, fresh tomatoes and basil

B Pommes de terre soufflées 24

Puffed potatoes (black truffle + \$28)

Pousses d'épinards au Pecorino Romano 12

Baby spinach leaves and Pecorino Romano



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

Tous nos prix sont en US Dollars
All our prices are in US Dollars

A service charge of 21% has been added to your bill and will be distributed to the Bagatelle Miami Team.