

DOUCEURS

- B** **Pizzetta au chocolat Jivara, noisettes caramélisées** 42
Jivara chocolate pizzetta with caramelized hazelnuts
- B** **Tropézienne à la vanille de Madagascar** 19
Tropézienne with Madagascar vanilla
- B** **Crêpes dentelles, crème légère au rhum ambré, Dulce de Leche** 16
Crêpes dentelles, light banana cream with amber rum, dulce de Leche
- Affogato au café Bio La Tierra, praliné à la noix de pécan** 16
La tierra coffee affogato with pecan praline
- Fruits frais du verger, fraise, mangue, pêche, pastèque, melon** 28
Fresh fruit from the orchard, strawberry, mango, peach, watermelon, melon
- Glace: Vanille, Chocolat, Café** 4
Ice cream: Vanilla, Chocolate, Coffee
- Sorbet: Litchi, Citron, Fraise, Coco, Pamplemousse** 4
Sorbet: Lychee, Lemon, Strawberry, Coconut, Grapefruit

Corporate Chef: Manon Santani

- B** **Worldwide Signature Dishes**



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

@BagatelleMiami

BOISSONS CHAUDES

CAFÉS


Espresso	5
Noisette - Espresso Macchiato	5
Café Allongé - Americano	5
Café Crème - Latte	6
Cappuccino	6
Double Espresso	7

THÉS

Thé vert au jasmin	6
Thé vert à la menthe	6
Thé noir English Breakfast	6
Thé noir Earl Grey	6
Verveine	6

AFTER DINNER

Limoncello	16	Ron Zapaca X.O	35
Amaretto	16	Hennessy X.O	60
Jägermeister	16	Hennessy Paradis	450
Frangelico	16	Don Julio Real	350
Sambuca	16	Johnnie Blue	90
Dom Benedictine	16	Glenlivet 25	100
Calvados Busnel VSOP	18	Macallan 25	375



LOUIS XIII
Brandy de France
COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD
Each decanter is the life achievement
of generations of cellar masters
A blend of up to 1200 Eaux-de-Vie,
100% from Cognac Grande Champagne

One Half Ounce	125
One Ounce	250
One and a Half Ounce	375
Two Ounces	450

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