

BAGATELLE

BODRUM

SUR LE POUCE

- B La Parmigiana d'aubergine, mozzarella di Buffala, coulis de tomate** 1.150
Eggplant Parmagiana, Buffalo mozzarella, tomato sauce
Patlican Parmagiana, Buffalo mozzarella, domates sos
- B Pizza Romaine à la fior di Latte, Cacio e Pepe truffé** 1.900
Romaine pizza with fior di latte cheese, truffled Cacio e Pepe
Fior di latte peynirli Romaine pizza, trüflü Cacio e Pepe
- Pizzetta à l'avocat, fromage frais à l'huile d'olive au basilic** 1.800
Avocado pizzetta, fresh cheese with basil infused olive oil
Küçük avokadolu pizza, taze peynir, fesleğenli zeytinyağı
- Barbajuans aux herbes aromatiques, gomasio aux algues** 1.000
Fried ravioli stuffed with Ricotta cheese and herbs, seaweed gomasio
Ricotta peyniri ve otlarla doldurulmuş kızarmış ravioli, deniz yosunlu gomasio
- Tarama aux œufs de truite, poutargue fumée** 1.150
Trout eggs tarama, smoked bottarga
Alabalık yumurtası tarama

LE CRU

- Tartare de thon Bagatelle, vinaigrette au piment d'Espelette** 1.750
Tuna Tartar 'Bagatelle' style, vinaigrette with Espelette pepper
'Bagatelle' usulü ton balıklı tartar, Espelette biberli sirke
- Ceviche de daurade aux agrumes, huile aux herbes** 1.500
Sea bream ceviche with citrus, herbs oil
Narenciye ile çipura ceviche, taze otlar yağı
- B Carpaccio de Bar, « façon » Tonnato, câpres crispy** 1.550
Sea bass carpaccio, Tonnato style, crispy capers
Levrek carpaccio, Tonnato stili, çitir kapari
- Gamberoni rouge de Méditerranée en carpaccio, citron d'Oman** 2.100
Mediterranean red prawns carpaccio, Omani lemon
Akdeniz kırmızı karides carpaccio, Umman limonu
- Carpaccio de boeuf Black Angus à la truffe de saison** 1.950
Black Angus beef carpaccio with seasonal truffle
Mevsim trüf mantarı ile Black Angus dana carpaccio

CAVIAR

Notre sélection de caviar de la maison Kaviari

Our selection of caviar from Kaviari house - Kaviari evinden havayar seçkimiz

To accompany your caviar, the Chef recommends 2cl of Louis XIII - Şefimiz havayarınıza eşlik etmesi için 2cl Louis XIII öneriyor

Kristal		Oscietre Gold		Beluga	
50 g - 15.000	125 g - 36.000	50 g - 19.000	125 g - 45.000	50 g - 35.000	125 g - 85.000

SALADES

- Salade Riviera, petit épeautre confit, radis roses, basilic** 1.300
Riviera salad, confit spelt, pink radishes, basil
Riviera salatası, çiftçilerimizden fesleğen, pembe turp ve kılıksız buğday
- Burrata artisanale, tomates de plein champ, jus vinaigré** 1.700
(with extra caviar Kristal 50g = 16.500 TL)
Artisanal Burrata, field tomatoes, vinegary jus
Artizan Burrata, tarla domatesleri, sirkeli jus
- Betraves fumeés-marineés, fromage frais parfumé au sumac** 700
Marinated-smoked beets, fresh cheese, flavored with sumac
Marine edilmiş füme pancar, taze peynir, sumak ile tatlandırılmış

PÂTES

- Ravioles «del Plin» au Castelmagno mijotées à la truffe de saison** 1.800
Ravioli «del Plin» with Castelmagno simmered with seasonal truffles
Mevsim mantarı ile pişirilmiş Castelmagnolu ravioli «del Plin»
- Linguine à la tomate de Canakkale, stracciatella, basilic** 1.400
Linguine, Canakkale tomatoes, stracciatella, basil
Linguine makarna, Çanakkale domatesi, stracciatella, fesleğen
- Fettuccine à la langouste grillée, jus de crustacés à l'estragon** 13.900
Grilled rock lobster Fettuccine and shellfish juice with tarragon
Izgara kaya istakozu Fettuccine ve tarhunla tatlandırılmış kabuklu deniz ürünleri suyu

"All our dishes are meant to be shared with family and friends,
in a festive and convivial atmosphere."

LA VIANDE

- B** **Poulet entier fermier à l'estragon, en croûte de sel aux aromates** 5.300
Whole farm chicken with tarragon, in a salt crust with herbs
Tarhun otlu bütün çiftlik tavuğu, otlu tuz kabuğunda
- Faux filet de bœuf Black Angus grillé, sauce au poivre de Malaisie** 3.200
Grilled black Angus beef rib eye, Malaysian pepper sauce
Izgara siyah Angus bifteği, Malezya biber sosu
- Côtelettes d'agneau, épaule fondante, jus condimenté d'ail noir** 2.000
Lamb chops, tender shoulder, black garlic jus
Izgara kuzu pizola, yumuşak omuz, siyah sarımsak jus
- Ribs de Boeuf cuits au feu bois, mariné aux herbes** 3.200
Beef ribs marinated with spices, cooked over a wood-fire
Baharatlarla marine edilip odun ateşinde pişirilmiş dana kaburga

LE POISSON

- B** **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** 9.000
Whole fish from the coastal fishery, cooked in lemon leaves
Limon yapraklarında pişirilmiş bütün deniz balığı
- Poulpe de roche confit au four, laqué aux épices, vierge aux agrumes** 1.800
Octopus confit with spices, Vierge Citrus Sauce
Baharatlı ahtapot konfit, turuncğil sosu
- Rouget de roche, jus de bouillabaisse safrané, fenouil caramélisé** 2.800
Saffron Bouillabaisse of Rock Red Mullet with caramelized fennel
Safranlı Kaya Barbun Bouillabaisse, karamelize rezene
- Gambas marinées à la citronnelle, kumquats rôtis, poivre de Timut** 2.600
King prawns marinated in lemongrass, roasted kumquats, Timut pepper
Limon otu, kavrulmuş kumkuat, Timut biberi ile marine edilmiş kral karides

POUR ACCOMPAGNER VOS PLATS

- B** **Pommes frites d'Agria à l'origan** 390
(with extra truffle = 750 TL)
French Fries with oregano
Kekikli kızarmış Agria patatesleri
- Puree de pommes de terre au beurre noisette** 340
(with extra truffle = 640 TL)
Mashed potatoes, brown butter
Patates püresi ve kahverengi tereyağ
- Pain pita soufflé au za'atar et sésame** 120
Pita bred with sesame za'atar
Zahter ve susamlı pita ekmeği
- Légumes sautés à l'huile d'olive et à la marjolaine** 790
Vegetables sauteed in olive oil and marjoram
Zeytinyağı ve mercanköşk ile sotelenmiş sebzeler
- Aubergine marinée & fumée vierge au vinaigre balsamique** 750
Marinated and smoked eggplant, vierge sauce with balsamic vinegar
Marine edilmiş ve füme patlıcan, balzamik sirkeli vierge sos
- Orzo mijoté au jus de crustacés, condiment à l'ail rose** 990
Simmered Orzo in shellfish jus, pink garlic condiment
Kabuklu deniz ürünleri suyunda pişirilmiş Orzo makarna, pembe sarımsak çeşnisi
- Pousses d'épinards au Pecorino Romano** 990
Baby spinach leaves and Pecorino Romano
Bebek ıspanak yaprakları ve Pecorino Romano peyniri
- Ficassée de champignons sauvages** 990
Wild mushroom Fricasse
Yabani mantar yahni

Corporate Chef: Rocco Seminara
Executive Chef: Gökhan Sorguç



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

B Worldwide Signature Dishes

Tous les prix sont soumis à des frais de service de 10% - All prices are subject to 10% service charge - Tüm fiyatlar %10 servis ücretine tabidir.