



BAGATELLE
MIAMI

CHAMPAGNES

GLASS

Barons de Rothschild, <i>Concordia Brut</i>	27
Telmont, <i>Réserve Brut</i>	30
Ruinart, <i>Rosé Brut</i>	45
Dom Pérignon, <i>Brut</i>	95

VINS ROSÉS *Provence*

Château d'Esclans, <i>Whispering Angel</i>	20
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VINS BLANCS

Arnaud Baillot, <i>Hautes-Côtes-de-Beaune, Burgundy, FR</i>	19
Domaine des Chaumes, Chablis, <i>Burgundy, FR</i>	20
La Raimbauderie, <i>Sancerre, Loire, FR</i>	20

VINS ROUGES

Arnaud Baillot, <i>Bourgogne Côte d'Or, Pinot Noir, FR</i>	19
San Pedro, <i>Sideral, Cabernet Sauvignon, CL</i>	19
Château Fort-Lignac, <i>Haut-Médoc, FR</i>	19

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

SIGNATURE COCKTAILS

Made with love, fresh fruits and ingredients

MAYFAIR Don Julio 1942, Passoa, Passion Fruit, Ginger, Lime, Champagne	75
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MARIUS 20
Mijenta Reposado Tequila, Falernum, Fernet Branca,
Green Bell Pepper, Agave, Habanero

CANEBIERE 20
SirDavis, Wild Cherry, Cherry Liqueur, Lemon

CASTELET 20
Nolet Gin, Pomegranate, Thyme, Ginger, Lemon,
Ginger Beer Fever Tree

TROPEZIEN 20
Pegasus Vodka, St. Germain, Tarragon, Pineapple,
Passion Fruit, Lime

PAMPELONE 20
Pegasus Vodka, Italicus, Tangerine, Sage

CALANQUES 20
Blue Note, Elderflower, Honey, Cucumber, Lemon

CORNICHE 20
Belvedere Vodka, Strawberry, Basil, Pepper, Champagne

MEATPACKING 20
Mezcal Union, Licorice, Basil, Lemon

SALEYA 20
Nolet Gin, Raspberry, Hibiscus, Lemon