



BAGATELLE

MIAMI

the Early AFFAIR

First seat, unforgettable flavors.

*Available daily**

\$60 per person

Cocktail of the day included

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

FIRST COURSE

Riz croustillant au calamar confit, tomate vinaigrée

Calamari crispy rice, tomato and vinegar

or

Tartare de thon Bagatelle, vinaigrette épicée

Bagatelle tuna tartare, spicy dressing

or

Salade de radicchio, orange sanguine et noix de cajou

Radicchio salad, cashew nuts and blood orange dressing

MAIN COURSE

Calamarata de blé dur torréfié, épaule de bison confite au vin rouge

Whole wheat calamarata pasta, slow roasted bison shoulder in red wine

or

Faux-filet de bœuf Black Angus, Béarnaise maison

Black Angus strip loin, homemade Béarnaise

or

Petit poulpe au feu de bois, vierge de poivrons

Wood fired octopus, grilled red pepper vierge sauce

DOUCEURS

Glace maison : Vanille, Chocolat, Café

Homemade ice cream : Vanilla, Chocolate, Coffee

or

Sorbet maison : Litchi, Citron, Fraise, Coco, Pamplemousse

Homemade sorbet : Lychee, Lemon, Strawberry, Coconut, Grapefruit

or

Ananas rôti aux épices douces, sirop cardamome et sorbet coco

Sweet spice roasted pineapple, cardamom syrup, coconut sorbet