

BAGATELLE

MIAMI

SUR LE POUCE

- ⓑ Aubergine à la Parmigiana, crème de parmesan** 29
Eggplant parmigiana, Parmigiano Reggiano cream
- Cromesquis, riz mijoté aux calamars et tomate vinaigrée** 21
Crispy fried bite rice and calamari, tomato and vinegar
- Pain piccia soufflé à la truffe noire Melanosporum** 45
Piccia puffed bread, Melanosporum black truffle
- Fleurs de courgette farcies en tempura, marjolaine et origan** 24
Zucchini blossoms tempura, marjoram and origano, green zucchini puree

LE CRU

- Loup de mer en ceviche au maïs, citron vert et coriandre *** 26
Branzino ceviche, grilled corn leche, lime, and cilantro
- ⓑ Tartare de boeuf Black Angus, poutargue d'œuf Bio* (30gr Oscietre Prestige +\$149)** 21
Black Angus beef tartare, organic egg bottarga
- ⓑ Tartare de thon Bagatelle, vinaigrette épicée*** 32
Bagatelle tuna tartare, spicy dressing
- ⓑ Carpaccio de bar méditerranéen, façon tonnato, câpres de Pantelleria*** 33
Mediterranean sea bass carpaccio, tonnato sauce, Pantelleria capers

CAVIAR

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

Fettucine légèrement crémée, citron jaune et 30gr de Caviar Oscietre - 145
Creamed fettucine pasta, lemon and 30gr of Ossetra caviar

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

SALADES

- Salade de radicchio, orange sanguine et noix de cajou** 19
Radicchio salad, cashew nuts and blood orange dressing
- ⓑ Salade Riviera, petit épeautre confit, avocat, vinaigrette fraise et balsamic** 25
Riviera salad, candied spelt, avocado, strawberry and balsamic dressing
- Burrata locale, tomates Roma mi-confite à l'huile de basilic** 24
Local burrata, semi dried Roma tomatoes basil oil

PÂTES

- Fettuccine au homard, jus de crustacés au basilic** 155
Lobster Fettuccine, basil infused shellfish broth
- ⓑ Ravioles "Del Plin" au Castelmagno mijotées à la truffe noire** 61
Tiny raviolis "Del Plin", Castelmagno cheese and black truffle
- ⓑ Calamarata de blé dur torréfié, épaule de bison confite au vin rouge** 32
Whole wheat calamarata pasta, slow roasted bison shoulder in red wine

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

"Drawing inspiration from our Mediterranean roots and punctuated by the seasons, our cuisine is joyful, authentic, modern and generous."

LA VIANDE

B Poulet fermier entier en croûte de sel à l'estragon 125
Whole free-range chicken in a tarragon salt crust

Faux-filet de bœuf Black Angus, sauce poivre maison 45
Black Angus strip loin, homemade black peppercorn sauce

Côtelettes d'agneau, aubergines à la flamme et yaourt aux herbes 65
Lamb chops, flamed eggplants, herbs yogurt

Filet de canard à la braise, cuisse confite en croustilles, condiment aux tomates 58
Grilled duck breast and crispy legs, tomatoes condiment

LE POISSON

B Poisson du jour entier, sur le barbecue 95
Catch of the day on the barbecue

Petit poulpe au feu de bois, vierge de poivrons 42
Wood fired octopus, grilled red peppers vierge sauce

Filet de bar cuit au four, aubergines et tomates, amandes toastées 54
Sea bass filet with eggplants, tomatoes and toasted almonds

Gambas black tiger et tomatillo grillé, citron jaune et jalapeño 45
Black tiger prawns, marinated in salsa verde and tomatillo

CUT SELECTION

American Wagyu Tomahawk
8/oz (minimum 30oz)

American Black Angus Bone in Ribeye
4/oz (minimum 25oz)

Grilled Australian whole lamb rack
235

POUR ACCOMPAGNER VOS PLATS

B Purée de pommes de terre au beurre noisette 14
Mashed potatoes, brown butter (black truffle + \$28)

Asperges vertes vapeur, oignon rouge aigre doux et amandes grillées 12
Steamed green asparagus, pickled red onion and toasted almonds

Polenta croustillante, tomates confites et olives noires 14
Crispy polenta, candied tomatoes and black olives

Coeur de romaine grillé au Barolo, Pecorino Romano 12
Grilled romaine heart, Barolo vinegar, Pecorino Romano

Pousses d'épinard, pamplemousse, moutarde à l'ancienne 12
Baby spinach leaves, pomelo and grain mustard

Pommes frites 12
French fries (black truffle + \$28)

Corporate Chef: Rocco Seminara
Executive Chef: Jimmy De Almeida



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

B Worldwide Signature Dishes

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.