

BAGATELLE BODRUM

SUR LE POUCE

LE CRU

- B Aubergine à la Parmigiana, mozzarella di Bufala Campana PDO** G, D, E, C
Eggplant parmigiana, mozzarella di Bufala Campana PDO
Patlıcan Parmagiana, Buffalo mozzarella, domates sos
- B Pizza Romaine à la fior di latte, Cacio & pepe, truffe de saison** G, D, SE
(with extra caviar Oscietre 50 g = 28.000 TL)
Roman pizza with fior di latte, Cacio & pepe, seasonal truffle
Fior di latte peynirli Romaine pizza, trüflü Cacio e Pepe
- Vongoles sautées, jus de marinère au safran de l'arrière-pays** G, D, MO, SU
Sautéed Vongoles, marinère jus with saffron from the hinterland
Sotelenmis kum midyesi, safranlı Mariniere sos
- Crevettes croustillantes aux noixettes, sauce Arrabbiata** SH, N, E, MU, D, G
Crispy shrimps with hazelnuts, Arrabbiata sauce
Çıtır fındıklı karides, Arrabbiata sos
- Poulpe de roche grillé au piment, vierge citron-olives** MO, MU, SU, N
Grilled rock octopus with chili, lemon-olive dressing
Baharatlı ahtapot konfit, turuncgil sosu

- 1.500 B Tartare de thon Bagatelle, avocat, vinaigrette au piment d'Espelette** SH, F, MU, SU
Bagatelle tuna tartar, avocado, Espelette pepper vinaigrette
Bagatelle usulü ton balıklı tartar, Espelette biberli sirke
- 2.800 Ceviche de daurade aux agrumes, œufs de truite, tagêtes lemonii** F, C, SU
Sea bream ceviche with citrus fruits, trout roe, tagêtes lemonii
Narenciye ile çipura ceviche, alabalık havyarı, limonlu kadife çiçeği
- 1.800 Gamberoni rouges de Méditerranée en carpaccio, citron d'Oman** E, F, SH, SU
Mediterranean red gamberoni carpaccio, Omani lemon
Akdeniz kırmızı karides carpaccio, Umman limonu
- 1.600 B Carpaccio de bar «façon Tonnato», câpres crispy** E, F, SU, C, D, G
Sea bass carpaccio «Tonnato style», crispy capers
Levrek carpaccio «Tonnato» tarzında, ktır kapari
- 2.500 Tartare de bœuf, poutargue d'œuf** G, MU, E, D
(extra caviar Kristal 50g = 20.000 TL)
Beef tartare with egg bottarga
Kürlenmis yumurtalı dana tartar

CAVIAR

Notre sélection de caviar de la maison Kaviari G, D, E, F, C, SH

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

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

Kristal		Oscietre Gold		Beluga	
50 g - 20.000	125 g - 50.000	50 g - 28.000	125 g - 55.000	50 g - 50.000	125 g - 110.000

SALADES

PÂTES

- B Salade Riviera, épeautre toasté, légumes croquants, baies de Goji** C, G, N, D, SU
Riviera salad, roasted spelt, crisp vegetables, Goji berries
Riviera salatası, kavrulmus bugday, çıtır sebzeler, Goji meyvesi
- Burrata artisanale, tomates de plein champ, jus vinaigré** D, N, SU
(with extra caviar Kristal 50g = 20.000 TL)
Artisanal Burrata, field tomatoes, vinegary jus
Artizan Burrata, tarla domatesleri, sirkeli jus
- Cœur de laitue, artichauts violets, pesto de basilic, olives du pays** D, N, E, G, SU
Lettuce heart, purple artichokes, basil pesto, local olives
Marul kalbi, mor enginar, feslegen pestosu ve yerel zeytinler

- Rigatoni de blé dur torréfié, joue de bœuf confite à la marjolaine** G, E, D, SU, C / Sauce includes wine
Whole wheat rigatoni, beef cheek confit with marjoram
Kavrulmus tam bugday rigatoni, mercankösklü dana yanak konfit
- B Ravioli «Del Plin» au Castelmagno mijotées à la truffe de saison** D, G, E
(with extra caviar Kristal 50g = 20.000 TL)
Ravioli «Del Plin» with Castelmagno, seasonal truffle
Mevsim mantarı ile pisirilmis Castelmagnolu ravioli «Del Plin»
- Tagliatelle à la langouste grillée, bouillon de crustacés à la bergamote** G, SH, E, D, SU, C
Tagliatelle, Rock lobster, shellfish broth with bergamot
Tagliatelle makarna, kaya ıstakozu, bergamotlu kabuklu deniz ürünleri suyu

Tous nos prix sont en Livres Turques, TVA incluse, et soumis à un service de 10 %.

All our prices are in Turkish Liras, inclusive of VAT, and subject to a 10% service charge.

Tüm fiyatlar Türk Lirası cinsindendir, KDV dahildir ve %10 servis ücretine tabidir.

Last price update date / Son fiyat güncellenme tarihi : 01.08.2025

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

LA VIANDE

- B** **Poulet fermier entier au beurre d'estragon, en croûte de sel aux aromates** G, E, D, C, SU 8.900
Whole farm chicken with tarragon butter, in a salt crust with herbs
Tarhun otlu bütün çiftlik tavugu, otlu tuz kabugunda
- Ribeye de bœuf Black Angus grillé, sauce au poivre d'Indonésie** D, C, SU 4.800
Grilled ribeye Black Angus steak, Indonesian Pepper Sauce
Izgara antrikot siyah Angus biftegi, Endonezya biber sosu
- Magret de canard grillé, carottes à l'étouffée, sauce au vin rouge** D, C, MU, SO, SU 4.200
Grilled duck breast, braised baby carrots, red wine sauce
Izgara ördek göğsü, buharda pisirilmiş havuçlar, kırmızı sarap sosu
- Côtelettes d'agneau grillées, pesto à la menthe** N, G, D, SU 3.400
Grilled lamb chops, mint pesto
Izgara kuzu pirzola, naneli pesto ile

LE POISSON

- B** **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** F, D, C, SU 12.500
Whole fish from the coast, cooked in lemon leaves
Limon yapraklarında pisirilmiş bütün deniz levregi
- Coquilles Saint-Jacques au four, céleri confit, Béarnaise au Barolo** D, E, F, C, SU, MO 3.500
Oven-baked scallops, confit celery, Barolo Béarnaise
Fırınlanmış deniz taragi, konfi kereviz, Béarnaise Sos
- Hamachi braisé, risotto de courgettes, condiment à l'harissa** F, D, C 3.200
Braised hamachi, zucchini risotto, harissa condiment
Kabak risotto ve harissa soslu sarı kuyruk aky
- Gambas marinées à la citronnelle, kumquats rôtis, poivre de Timut** SH, N, D, SU, C 3.000
King prawns, marinated with lemongrass, roasted kumquats, Timut pepper
King prawns, marinated with lemongrass, roasted kumquats, Timut biberi ile marine edilmiş kral karides

POUR ACCOMPAGNER VOS PLATS

- B** **Pommes frites d'Agria à l'origan** D, G 600
(with extra truffle = 1.050 TL)
French Fries with oregano
Taze kekik ile harmanlanmış kızarmış patates
- B** **Purée de pommes de terre au beurre noisette** D 550
(with extra truffle = 950 TL)
Mashed potatoes with brown butter
Patates püresi ve kahverengi tereyag
- Pain pita soufflé au zaatar** SE, G, D, MU, E 250
Zaatar puffed pita bread
Zahter ve susamlı pita ekmegi
- Légumes de saison sautés à l'huile d'olive, condiment romesco** N, SU 1.100
Seasonal sautéed vegetables, romesco sauce
Zeytinyagında sote edilmiş mevsim sebzeleri, Romesco sosu
- Aubergine marinée-fumée, vierge au vinaigre balsamique** G, SU 800
Marinated-smoked eggplant, balsamic vinegar dressing
Marine ve füme edilmiş patlıcan, balzamik sirkeli vierge sos
- Pousses d'épinards, pamplemousse, moutarde à l'ancienne** MU, SU 1.200
Baby spinach leaves, pomelo, grain mustard
Körpe ispanak, pomelo, eski usul hardal sos
- Cœur de romaine grillé au Barolo, Pecorino Romano** F, E, D, MU, SU 1.000
Grilled romaine heart with Barolo and Pecorino Romano
Barolo sirkeli izgara marul kalbi ve Pecorino peyniri
- Salade de fenouil Stracciatella, copeaux de poutargue, huile de basilic** F, D 1.800
Stracciatella fennel salad, shavings of bottarga, basil oil
Stracciatella peynirli rezene salatası, bottarga ve feslegen yagi

Corporate Chef : Rocco Seminara
Executive Chef : Onur Köksal



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

B Worldwide Signature Dishes

C - CELERY | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH | MO - MOLLUSCS | MU - MUSTARD
P - PEANUTS | L - LUPIN | SE - SESAME | SO - SOYA BEANS | SH - SHELLFISH | SU - SULPHITES

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