



TREAT YOURSELF

Mishima Japanese beef striploin A5	\$90/oz
Wagyu tomahawk	\$12/oz
White truffle from Alba	\$125/5gr

CAVIAR

Kristal	125g - 975	250g - 1925
Oscietre Prestige	125g - 1125	250g - 2355

WINE CELLAR

CHAMPAGNE

Dom Pérignon, P2 Brut, 2006	2000
Louis Roederer, Cristal, Rosé Brut, 2013	2300

WHITE WINE

Corton-Charlemagne, Arnaud Baillet Grand Cru, 2020	650
Bienvenues-Batard-Montrachet, Grand Cru, 2019	950

RED WINE

Saint-Emilion, Château Cheval Blanc, Grand Cru, 2014	2300
Pauillac, Château Latour, Grand Cru Classé, 2015	2800
Romanée-Saint-Vivant, Arnaud Baillet, Grand Cru, 2018	3000
Pauillac, Château Lafite Rothschild, Grand Cru Classé, 2014	3000
Pomerol, Petrus *different vintages available upon request*	

Limited availabilities for those items



AMUSE BOUCHE

Pain au levain et huile d'olive extra vierge

Sourdough bread and extra virgin olive oil

Petit blinis, crème fouettée et caviar Oscietre

Mini blinis, whipped cream and Oscietra caviar



FIRST COURSE

Pressé de foie gras, truffe noire du Périgord, chutney acidulé, brioche maison

Layers of foie gras and winter black truffle, fruit chutney, homemade brioche

Crevette sauvage en tartare, caviar Kristal, thon rouge

Wild prawn tartare, Kristal caviar, bluefin tuna

Tourte tiède au champignons sauvages, cresson de fontaine en vinaigrette

Warm homemade wild mushroom pie, watercress dressing



MAIN COURSE

Flétan de ligne au four, bouillon de poissons légèrement crème,

caviar oscietre et pousses d'épinards

Oven-roasted line-caught halibut, lightly creamed fish broth,

oscietra caviar, baby spinach

Noix de côte de bœuf Black Angus frottée au romarin, cuite au barbecue,

pomme crémeuse à la truffe blanche

Grilled boneless Black Angus ribeye center cut, rosemary-rubbed,

creamy white truffle potato



DESSERT

Entremets trois chocolats, praliné pécan-noisette, sablé vanille

Three-chocolate entremets, pecan-hazelnut praline, vanilla shortbread

Mandarines rafraîchies, sorbet orange sanguine, thé glacé à la verveine

Chilled mandarins, blood orange sorbet, verbena iced tea



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

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

Please advise your server of any special dietary requirements, including intolerances and allergies.

BAGATELLE MIAMI



*Enjoying dinner at Bagatelle is like being invited
to the table of an epicurean bon vivant.*

*The food on the table is sophisticated,
generous and authentic.*

*All the dishes on the table are meant to be shared
with family and friends, in a festive
and convivial atmosphere.*

*The fresh and seasonal products have been selected
directly from local producers and delicately enhanced
with surprising Mediterranean flavors.*



Informations and reservations
(305) 704-3900 - miami@bagatelle.com

BAGATELLE
MIAMI

BAGATELLE Miami - Ritz Hotel
1669 Collins Ave, Miami Beach, FL 33139
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BAGATELLE MIAMI



**NEW YEAR'S
DINNER**



ST. TROPEZ | COURCHEVEL | MYKONOS | BODRUM | LONDON | MIAMI | ST. BARTHS
TULUM | LOS CABOS | BUENOS AIRES | SÃO PAULO | DUBAI | BAHRAIN | RIYADH | DOHA