

# BAGATELLE

## MIAMI *River*

### BRUNCH

#### POUR COMMENCER

**Ceviche de branzino, mariné aux agrumes,** 26

**fines herbes\*** F, C, SU

Sea bass ceviche,  
citrus and fresh herbs

**Fines feuilles de bœuf Black Angus,** 28

**sauce Arrabbiata, pesto et yaourt\*** E, D, MU, N, S

Thin Black Angus beef slices,  
Arrabbiata, pesto and yogurt sauces

**Tartare de thon Bagatelle, avocat,** 32

**vinaigrette au piment d'Espelette\*** SH, F, E, SU, C, MU

Bagatelle tuna tartar, avocado,  
Espelette pepper vinaigrette

**Pizza Romaine à la fior di latte, Cacio & Pepe,** 45

**truffe de saison** G, D, P, N, SE, SO

Roman pizza with mozzarella, Cacio & Pepe,  
seasonal truffle

**Œufs pochés pousses d'épinard,** 22

**crème de parmesan** E, G, D, SU, F,

Poached eggs, baby spinach,  
parmegiano cream

**Burrata locale, pesto de basilic,** 24

**tomates cerises confites au thym** D, N, C, MU, SU

Local burrata, basil pesto,  
cherry tomatoes confit with thyme

#### CAVIAR

**Sélection de caviar Bagatelle par Kaviari\*** G, E, F, G, SH, SO, N, SE, SU

Bagatelle Caviar selection by Kaviari

Kristal 50 g - **290** 125 g - **690**

Oscietre Prestige 50 g - **325** 125 g - **845**

**Pizzetta à l'avocat, fromage frais à l'huile**

**d'olive de basilic et marjolaine** G, D, C

Avocado pizzetta with basil marjoram cream

**29**

#### SEAFOOD PLATTER

**Sélection de plateaux de fruits de mer Bagatelle\*** SU, SH, MO, F

Bagatelle seafood platter selection

Small - **185**

6 oysters - 4 wild shrimp - Octopus salad - 1.5lbs lobster

Large - **260**

12 oysters - 8 wild shrimp - 3lbs lobster

Octopus salad - Sea bass ceviche

#### STONE CRAB

**Pince de crabe de Floride** SH, D, N, C, SU

Florida Stone Crab claw

**MP/piece**



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

@Bagatellemiamiriver



Worldwide Signature Dishes

\*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."

## ENTRÉES

|                                                                                                                                                                                                    |            |                                                                                                                                                                                    |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>B</b> <b>Ravioles « Del Plin » au Castelmagno mijotées à la truffe noire</b> <small>E, G, D, C</small><br>Tiny ravioli « Del Plin » with Castelmagno, black truffle (extra caviar Kristal 30 g) | <b>61</b>  | <b>Faux-filet de bœuf Black Angus, sauce au poivre</b> <small>D, C, SU</small><br>Black Angus strip loin, peppercorn sauce                                                         | <b>55</b>  |
| <b>Fettuccine au homard, jus de crustacés au basilic, citron confit</b> <small>E, G, D, SH, C, SU, N</small><br>Lobster fettuccine, basil-infused shellfish broth, preserved lemon                 | <b>155</b> | <b>B</b> <b>Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier</b> <small>C, F, D, SU</small><br>Whole fish from the coastal fishery, cooked in lemon leaves | <b>145</b> |

### CUT SELECTION

**American Prime Tomahawk**  
**8/oz** (minimum 30oz)

**Black Angus Ribeye**  
**4/oz** (minimum 25oz)

**Grilled Australian whole lamb rack**

## POUR ACCOMPAGNER VOS PLATS

|                                                                                                                                                      |           |                                                                                                                                     |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Pommes de terre soufflées</b> <small>SU, SO, G</small><br>Puffed potatoes<br>(black truffle + \$28)                                               | <b>24</b> | <b>Pousses d'épinard, pamplemousse, moutarde à l'ancienne</b> <small>SU, D</small><br>Baby spinach leaves, pomelo and grain mustard | <b>12</b> |
| <b>Cœur de romaine grillé au Barolo, Pecorino Romano</b> <small>D, SU, C, E, F, MU</small><br>Grilled romaine heart, Barolo vinegar, Pecorino Romano | <b>14</b> | <b>Pommes Frites</b> <small>SU, SO, G</small><br>French fries (black truffle + \$28)                                                | <b>12</b> |

## DOUCEURS

|                                                                                                                                                                                                                                                   |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>B</b> <b>Pizzetta au chocolat Jivara, noisettes du Piémont caramélisées</b> <small>E, F, G, D, N, SE, SO, SU</small><br>Jivara chocolate pizzetta with caramelized Piedmont hazelnuts<br>World Champion Pizza Dessert in 2019 by Manon Santini | <b>42</b> |
| <b>B</b> <b>Tropézienne à la vanille de Madagascar</b> <small>E, F, G, D, SO, N</small><br>«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream                                                                            | <b>19</b> |
| <b>B</b> <b>Crêpes dentelles, crème légère au rhum ambré, Dulce de leche</b> <small>G, E, D, SU, SO</small><br>Crêpes dentelles, light cream with amber rum, Dulce de leche                                                                       | <b>16</b> |

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

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