

DOUCEURS

- Ⓑ **Pizzetta au chocolat Jivara, noisettes caramélisées** 42
Jivara chocolate pizzetta with caramelized hazelnuts
World Champion Pizza Dessert in 2019 by Manon Santini
- Ⓑ **Tropézienne à la vanille de Madagascar** 19
Tropézienne with Madagascar vanilla
- Ⓑ **Crêpes dentelles, crème légère au rhum ambré, Dulce de leche** 16
Crêpes dentelles, light banana cream with amber rum, Dulce de leche
- Ananas rôti aux épices douces, sirop cardamome et sorbet coco** 16
Sweet spice roasted pineapple, cardamom sirup, coconut sorbet
Acosta Tequila Reposado (1.5oz) 50
- Glace maison: Vanille, Chocolat, Café** 4
Homemade ice cream: Vanilla, Chocolate, Coffee
- Sorbet maison: Litchi, Citron, Fraise, Coco, Pamplemousse** 4
Homemade sorbet : Lychee, Lemon, Strawberry, Coconut, Grapefruit



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

@BagatelleMiami

Ⓑ Worldwide Signature Dishes

Corporate Pastry Chef: Manon Santini
Executive Chef: Jimmy De Almeida

BOISSONS CHAUDES

CAFÉS

Espresso	5
Noisette - Espresso Macchiato	5
Café Allongé - Americano	5
Café Crème - Latte	6
Cappuccino	6
Double Espresso	7

THÉS

Thé vert au jasmin	6
Thé vert à la menthe	6
Thé noir English Breakfast	6
Thé noir Earl Grey	6
Verveine	6

AFTER DINNER

Limoncello	16	Ron Zapaca X.O	40
Amaretto	16	Hennessy X.O	60
Jägermeister	16	Hennessy Paradis	450
Frangelico	16	Don Julio Real	350
Sambuca	16	Johnnie Blue	120
Dom Benedictine	16	Glenlivet 25	175
Calvados Busnel VSOP	18	Macallan 25	900



LOUIS XIII

Rémy de Martin
COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

Each decanter is the life achievement
of generations of cellar masters

A blend of up to 1200 Eaux-de-Vie,
100% from Cognac Grande Champagne

One Half Ounce	125
One Ounce	250
One and a Half Ounce	375
Two Ounces	450

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