

BAGATELLE

MIAMI *River*

BRUNCH

POUR COMMENCER

Ceviche de branzino, mariné aux agrumes, fines herbes* F, C, SU
Sea bass ceviche,
citrus and fresh herbs

26

Fines feuilles de bœuf Black Angus, sauce Arrabbiata, pesto et yaourt* E, D, MU, N, S
Thin Black Angus beef slices,
Arrabbiata, pesto and yogurt sauces

28

Tartare de thon Bagatelle, avocat, vinaigrette au piment d'Espelette* SH, F, E, SU, C, MU
Bagatelle tuna tartar, avocado,
Espelette pepper vinaigrette

32

Pizza Romaine à la fior di latte, Cacio & Pepe, truffe de saison G, D, P, N, SE, SO
Roman pizza with mozzarella, Cacio & Pepe,
seasonal truffle

45

Œufs pochés pousses d'épinard, crème de parmesan E, G, D, SU, F
Poached eggs, baby spinach,
parmegiano cream

22

Burrata locale, pesto de basilic, tomates cerises confites au thym D, N, C, MU, SU
Local burrata, basil pesto,
cherry tomatoes confit with thyme

24

CAVIAR

Sélection de caviar Bagatelle par Kaviari* C, 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.
Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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

ENTRÉES

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

CUT SELECTION

American Prime Tomahawk
8/oz (minimum 30oz)

Black Angus Ribeye
4/oz (minimum 30oz)

Grilled Australian whole lamb rack

POUR ACCOMPAGNER VOS PLATS

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

DOUCEURS

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

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