

# BAGATELLE

## MIAMI *River*

### SUR LE POUCE

- B Aubergine à la Parmigiana, mozzarella, crème de parmesan** <sup>C, E, G, D, SU</sup> 29  
Eggplant parmigiana, mozzarella, Parmigiano Reggiano cream
- B Pizza Romaine à la fior di latte, Cacio & Pepe, truffe de saison** <sup>G, D, P, N, SE, SO</sup> 45  
Roman pizza with mozzarella, Cacio & Pepe, seasonal truffle
- Huître du jour, olives taggiasche, basilic-citron\*** <sup>SU, C, MO, D, N</sup> 4/piece  
Market oyster, taggiasche olive, lemon-basil
- Pomme de terre farcie aux champignons caramélisés, truffe de saison** <sup>E, D, C, SO, G, SU</sup> 32  
Stuffed potato with seasonal truffle and wild mushrooms (extra Kristal Caviar MP) (extra pan-seared froie gras MP)

### LE CRU

- Ceviche de branzino, mariné aux agrumes, fines herbes\*** <sup>F, C, SU</sup> 26  
Sea bass ceviche, citrus and fresh herbs
- Fines feuilles de bœuf Black Angus, sauce Arrabbiata, pesto et yaourt\*** <sup>E, D, MU, N, S</sup> 28  
Thin Black Angus beef slices, Arrabbiata, pesto and yogurt sauces
- B Carpaccio de bar, façon tonnato, câpres croustillantes\*** <sup>E, F, D, S</sup> 33  
Sea bass carpaccio, Tonnato sauce, crispy capers
- B Tartare de thon Bagatelle, avocat, vinaigrette au piment d'Espelette\*** <sup>SH, F, E, SU, C, MU</sup> 32  
Bagatelle tuna tartar, avocado, Espelette pepper vinaigrette

#### CAVIAR

**Sélection de caviar Bagatelle par Kaviari\*** <sup>C, E, F, G, SH, SO, N, SE, SU</sup>  
Bagatelle Caviar selection by Kaviari

|                   |                   |                    |
|-------------------|-------------------|--------------------|
| Kristal           | 50 g - <b>290</b> | 125 g - <b>690</b> |
| Oscietre Prestige | 50 g - <b>325</b> | 125 g - <b>845</b> |

#### STONE CRAB

**Pince de crabe de Floride** <sup>SH, D, N, C, SU</sup>  
Florida Stone Crab claw  
MP/piece

#### SEAFOOD PLATTER

**Sélection de plateaux de fruits de mer Bagatelle\*** <sup>SU, SH, MO, F</sup>  
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

### SALADES

- Burrata locale, pesto de basilic, tomates cerises confites au thym** <sup>D, N, C, MU, SO</sup> 24  
Local burrata, basil pesto, cherry tomatoes confit with thyme
- B Salade Riviera, petit épeautre confit, avocat, vinaigrette à la framboise, baies de goji** <sup>C, G, N, SU, D, MU, SO</sup> 25  
Riviera salad, confit spelt, avocado, raspberry vinaigrette, goji berries

### PÂTES

- B Ravioles « Del Plin » au Castelmagno mijotées à la truffe noire** <sup>E, G, D, C</sup> 61  
Tiny ravioli « Del Plin » with Castelmagno, black truffle (extra caviar Kristal 30 g)
- Fettuccine au homard, jus de crustacés au basilic, citron confit** <sup>E, G, D, SH, C, SU, N</sup> 155  
Lobster fettuccine, basil-infused shellfish broth, preserved lemon

\* 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."

## LA VIANDE

**B** Poulet fermier entier au beurre d'estragon, en croûte de sel aux aromates C, E, G, D, N, SU 125

Whole free-range chicken with tarragon, baked in an aromatic salt crust

Côtelettes d'agneau grillées au feu de bois, purée d'ail noir, noix de cajou torréfiées N, SU 65  
Grilled lamb chops, black garlic puree, roasted cashews

Faux-filet de bœuf Black Angus, sauce au poivre D, C, SU 55  
Black Angus strip loin, peppercorn sauce

## LE POISSON

**B** Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier C, F, D, SU 145

Whole fish from the coastal fishery, cooked in lemon leaves

Bar de ligne vapeur, fenouil caramélisé & cru, beurre blanc, orange sanguine SH, F, D, C, SU 58  
Steamed sea bass filet, caramelized and fennel salad, beurre blanc, blood orange

Poulpe de roche confit et grillé, vierge aux tomates, citron-olives D, C, N, MU, MO, SU 42  
Confit and grilled rock octopus, tomato vierge, lemon and olive dressing

### 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

**B** Purée de pommes de terre au beurre noisette D 14  
Mashed potatoes, brown butter (black truffle + \$28)

Pommes de terre soufflées SU, SO, G 24  
Puffed potatoes (black truffle + \$28)

Polenta croustillante, tomates confites et olives noires SU, SO, G, D 14  
Crispy polenta, candied tomatoes and black olives

Pousses d'épinard, pamplemousse, moutarde à l'ancienne SU, D 12  
Baby spinach leaves, pomelo and grain mustard

Pommes Frites SU, SO, G 12  
French fries (black truffle + \$28)

Coeur de romaine grillé au Barolo, Pecorino Romano D, SU, C, E, F, MU 14  
Grilled romaine heart, Barolo vinegar, Pecorino Romano

Corporate Chef: Rocco Seminara  
Executive Chef: Marco Estrada



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

**B** Worldwide Signature Dishes

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