



BAGATELLE

MIAMI *River*

Brunch

Signature Bites

Lobster roll, condiment aux herbes et agrumes G, E, MU **58**

Lobster roll, herb and citrus fruits condiment (30gr Kristal caviar +\$149)

Croque monsieur à la truffe, jambon de dinde, Mornay G, D **36**

Truffle croque monsieur, turkey ham, cheesy bechamel sauce

Pommes de terre soufflées SO, G **49**

Puffed potatoes 10gr kristal caviar

Pour commencer

Ceviche de branzino, mariné aux agrumes,

fines herbes* F, C, SU

Sea bass ceviche,
citrus and fresh herbs

26



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

truffe de saison G, D

Roman pizza with mozzarella, Cacio & Pepe,
seasonal truffle

45

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



Carpaccio de bar, façon tonnato,

câpres croustillantes E, F, D, SU

Sea bass carpaccio, tonnato sauce,
crispy capers

33



Tartare de thon Bagatelle, avocat,

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

Bagatelle tuna tartar, avocado,
Espelette pepper vinaigrette

32

Burrata locale, pêches rôties au vinaigre de Xérès,

pesto menthe et basilic D, SU

Local burrata, roasted peaches with Xérès vinegar,
mint and basil pesto (30gr Kristal caviar +\$149)

24

Eggs

Ceufs pochés pousses d'épinard, crème de parmesan E, G, D **22**

Poached eggs, baby spinach, parmegiano cream

Faux-filet de bœuf Black Angus, œuf au plat, E, C, D, SU **59**

Black Angus steak and egg

Ceufs brouillés, truffe de saison D, E **34**

Scrambled eggs, black truffle Or 30gr Kristal caviar +\$149

* 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.

Caviar

Sélection de caviar Bagatelle par Kaviari *

Bagatelle Caviar selection by Kaviari C, E, F, G

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

Avocado pizzetta with basil marjoram cream G, D, C

29

Seafood

Sélection de plateaux de fruits de mer Bagatelle *

Bagatelle seafood platter selection SH, F, MU, E

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

Fettuccine au citron

Lemon broth, fettuccine G, D, E, C

27

A Suivre

B Ravioles maison « Del Plin » au Castelmagno mijotées à la truffe de saison Homemade ravioli « Del Plin » Castelmagno cheese, seasonal truffle E, G, D, C	61	Poulpe de roche confit et grillé, vierge aux tomates, citron-olives Confit and grilled rock octopus, tomato vierge, lemon and olive dressing SH, D, MU, SU, N	42
Fettuccine au homard, jus de crustacés au basilic, citron confit Lobster fettuccine, basil-infused shellfish broth, preserved lemon SH, E, G, D, SU	155	B Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier Whole fish from the coastal fishery, cooked in lemon leaves C, F, D, SU	145

Cut Selection

American Prime Tomahawk
8/oz (minimum 35oz)

Black Angus Ribeye
4/oz (minimum 35oz)

Grilled Australian whole lamb rack
265

Pour accompagner vos plats

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



"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

Douceurs

- B** **Pizzetta au chocolat Jivara,** 42
noisettes du Piémont caramélisées E, F, G, D, N, SE, SU

*Jivara chocolate pizzetta with
caramelized Piedmont hazelnuts*

World Champion Pizza Dessert in 2019 by Manon Santini

- B** **Tropézienne à la vanille de Madagascar** E, F, G, D, N 19
«Tropézienne» brioche cake, filled with a delicate
Madagascar vanilla cream

- B** **Crêpes dentelles, crème légère au rhum ambré,** 16
Dulce de leche G, E, D, SU
*Crêpes dentelles, light cream with amber rum,
Dulce de leche*

- Assiette de fruit frais de saison** G, E, D, SU 35
Fresh seasonal fruit plate

- Pain perdu à la brioche,**
trois chocolat et dulce de leche G, E, D, SU 24
*Homemade Brioche French toast,
dark, milk chocolate, dulce de leche*

Corporate Pastry Chef: Manon Santini



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