

BAGATELLE

MIAMI *River*

SUR LE POUCE

- B Aubergine à la Parmigiana, mozzarella, crème de parmesan** ^{C, E, G, D, SU, SO} 29
Eggplant parmigiana, mozzarella, Parmigiano Reggiano cream
- B Pizza Romaine à la fior di latte, Cacio & Pepe, truffe de saison** ^{G, D} 45
Roman pizza with mozzarella, Cacio & Pepe, seasonal truffle
- Huître du jour, olives taggiasche, basilic-citron*** ^{SH, C, D, N} 4/piece
Market oyster, taggiasche olive, lemon-basil
- Pomme de terre farcie aux champignons caramélisés, truffe de saison** ^{E, D, G, SU} 29
Stuffed potato with seasonal truffle and wild mushrooms (add pan-seared foie gras + \$34)

LE CRU

- Ceviche de branzino, mariné aux agrumes, fines herbes*** ^{F, C, SU} 26
Sea bass ceviche, citrus and fresh herbs
- Fines feuilles de bœuf Black Angus, sauce Arrabbiata, pesto et yaourt*** ^{E, D, MU, N, SU} 28
Thin Black Angus beef slices, Arrabbiata, pesto and yogurt sauces
- B Carpaccio de bar, façon tonnato, câpres croustillantes*** ^{E, F, D, SU} 33
Sea bass carpaccio, tonnato sauce, crispy capers
- B Tartare de thon Bagatelle, avocat, vinaigrette au piment d'Espelette*** ^{F, SU, C, MU} 32
Bagatelle tuna tartar, avocado, Espelette pepper vinaigrette (30gr Kristal caviar + \$149)

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

Fettuccine au citron
Lemon broth, fettuccine ^{G, D, E, C}

27

SEAFOOD PLATTER

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

SALADES

- Burrata locale, pêches rôties au vinaigre de Xérès, pesto menthe et basilic** 24
Local burrata, roasted peaches with Xérès vinegar, mint and basil pesto ^{D, SU}
- B Salade Riviera, petit épeautre confit, avocat, vinaigrette à la framboise, baies de goji** 25
Riviera salad, confit spelt, avocado, raspberry vinaigrette, goji berries ^{C, G, SU, MU}

PÂTES

- B Ravioles maison « Del Plin » au Castelmagno mijotées à la truffe de saison** 61
Homemade ravioli « Del Plin », Castelmagno cheese, seasonal truffle ^{E, G, D, C}
- Fettuccine au homard, jus de crustacés au basilic, citron confit** 155
Lobster fettuccine, basil-infused shellfish broth, preserved lemon ^{SH, E, G, D, SU}

* 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 125

Whole free-range chicken with tarragon, baked in an aromatic salt crust C, E, G, D, SU

Côtelettes d'agneau grillées au feu de bois, purée d'ail noir, noix de cajou torréfiées 65

Grilled lamb chops, black garlic puree, roasted cashews N, SU, D

Faux-filet de bœuf Black Angus, sauce au poivre 55

Black Angus strip loin, peppercorn sauce D, C, SU

LE POISSON

B Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier 145

Whole fish from the coastal fishery, cooked in lemon leaves C, F, D, SU

Bar de ligne vapeur, fenouil caramélisé & cru, beurre blanc, orange sanguine 58

Steamed sea bass filet, caramelized and fennel salad, beurre blanc, blood orange C, D, F, SU

Poulpe de roche confit et grillé, vierge aux tomates, citron-olives 42

Confit and grilled rock octopus, tomato vierge, lemon and olive dressing SH, D, MU, SU, N

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 14

Mashed potatoes, brown butter (black truffle + \$28) D

Pommes de terre soufflées 24

Puffed potatoes (black truffle + \$28) SO, G

Polenta croustillante, tomates confites et olives noires 14

Crispy polenta, candied tomatoes SU, SO, G, D

Pousses d'épinard, pamplemousse, moutarde à l'ancienne 12

Baby spinach leaves, pomelo and grain mustard SU, MU

Pommes Frites 12

French fries (black truffle + \$28) SO

Coeur de romaine grillé au Barolo, Pecorino Romano 14

Grilled romaine heart, Barolo vinegar, Pecorino Romano E, D, F, SU, MU

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