

BRUNCH ME UP

A two-hour brunch experience including a three-course
prix-fixe menu and bottomless champagne package.

CHAMPAGNE PACKAGE

(choice of one)

French Bloom Le Blanc Alcohol-Free Sparkling
\$80

Charles Le Bel "Inspiration 1818" Brut NV
\$95

Ruinart Blanc de Blancs
\$180

Dom Pérignon Brut
\$290

A beverage package is required to enjoy the prix-fixe brunch menu. Guests selecting a champagne package must choose the same champagne offering for the entire table. Guests who prefer not to consume alcohol may instead select the non-alcoholic package, or enjoy the prix-fixe brunch menu for \$80 per person without a beverage package. Beverage packages are available for a two-hour duration.

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.

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



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

Worldwide Signature Dishes

FIRST COURSE

(choice of one)

Croque monsieur à la truffe, jambon de dinde, Mornay ^{G, D}
Truffle croque monsieur, turkey ham, cheesy bechamel sauce (seasonal truffle +\$28 1/4oz)

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

Œufs brouillés, Pecorino Romano ^{D, E}
Scrambled eggs, pecorino cheese

Huitre du jour, olives taggiasche, basilic-citron ^{SH, G, D, N}
Market oyster, taggiasche olive, lemon-basil

MAIN COURSE

(choice of one)

② Côtelettes d'agneau grillées au feu de bois, purée d'ail noir, noix de cajou torréfiées ^{N, SU, D}
Grilled lamb chops, black garlic puree, roasted cashews

② Ravioles maison « Del Plin » au Castelmagno mijotées à la truffe de saison ^{E, G, D, C}
Homemade ravioli « Del Plin », Castelmagno cheese, (seasonal truffle +\$28 1/4oz)

Poulpe de roche confit et grillé, vierge aux tomates, citron-olives ^{SH, D, MU, SU, N}
Confit and grilled rock octopus, tomato vierge, lemon and olive dressing

Faux-filet de bœuf Black Angus, œuf au plat ^{E, G, D, SU}
Black Angus steak and egg (+14)

DOUCEURS

(choice of one)

Pain perdu à la brioche, trois chocolats et dulce de leche ^{G, E, D, SU}
Homemade Brioche French toast, dark, milk chocolate, dulce de leche

Assiette de fruit frais de saison ^{G, E, D, SU}
Fresh seasonal fruit plate

② The Bagatelle World Mousse légère à la vanille, crémeux au caramel, croustillant noix de cajou ^{E, G, N, D}
Light vanilla mousse, creamy caramel, cashew nut crunch (+12)

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