

MIAMI Spice

WEDNESDAY - SATURDAY | \$65PP

APPETIZERS

(choice of one)

**Carottes de couleurs cuites dans la braise,
coulis au cresson de fontaine** D, SU

Braised coloured carrots with watercress sauce

**Vivaneau local en goujonnettes, sauce
arrabbiata au piment d'Espelette** G, C, SU, MU

Local red snapper goujonnettes, arrabbiata sauce with Espelette pepper

Tartare de bœuf Black Angus, poutargue d'œuf Bio E, SU

Black Angus beef tartare, organic egg bottarga (30gr Kristal caviar + \$149)

MAINS

(choice of one)

Ravioles maison « Del Plin » au Castelmagno mijotées à la truffe de saison G, E, D

Homemade ravioli « Del Plin », Castelmagno cheese (Black truffle + \$28)

Gambas black tiger et tomatillo grillé, citron jaune et jalapeño SH, SU

Black tiger prawns, marinated in salsa verde and tomatillo

Calamarata de blé dur torréfié, plat

de cote de bison confite au vin rouge G, D, SU, E

Whole wheat calamarata pasta, slow roasted bison short rib in red wine

DESSERTS

(choice of one)

Tropézienne à la vanille de Madagascar E, G, D, N

«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream

Tarte citron jaune meringuée et sorbet citron vert G, N, SE

Lemon tart, custard cream, meringue and lime sorbet

The Bagatelle World E, G, N, D

Mousse légère à la vanille, crémeux au caramel croustillant noix de cajou

Light vanilla mousse, creamy caramel, cashew nut crunch (+\$22)

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

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.

WHITE WINES

K5 Getariako Txakolina Blanco “Pilota” 2021

Spain, País Vasco · Hondarrabi Zuri

14 / 65

Yves Cuilleron “Les Vignes d’à Côté” Viognier 2022

France, Rhône Valley · Viognier

14 / 65

RED WINES

Fortemasso Nebbiolo, Langhe 2023

Italy, Piedmont · Nebbiolo

16 / 70

El Enemigo Cabernet Franc

Argentina, Mendoza Valley · Cabernet Franc

16 / 70

COCKTAILS

Berto Spritz

Berto Aperitivo, Prosecco, Soda

Bitter / Zesty / Effervescent

14

Groovy

Pegasus Minty, White Vermouth, Cucumber, Lime

Cooling / Green / Bright

14



BAGATELLE
MIAMI *River*