

**BAGATELLE**  
MONTAUK

*Gosman's Lunch*

Weekdays | 12pm - 4pm | \$65pp

**ENTRÉES**  
choice of one

**Tartare de thon Bagatelle, avocat,  
vinaigrette au piment d'Espelette** F, MU, SU  
*Bagatelle tuna tartare, avocado,  
Espelette pepper vinaigrette*

**Burrata locale, pêches rôties au  
vinaigre de Xérès, pesto menthe et basilic** SU, D  
*Local burrata, roasted peaches with Xérès vinegar, mint  
and basil pesto*

**PLATS**  
choice of one

**Flétan rôti, beurre blanc aux agrumes,  
œufs de truite, palourdes et huile verte** C, F, D, SU, SH  
*Roasted halibut, citrus beurre blanc,  
trout roe, clams, green oil*

**Travers de porc cuits lentement,  
laqués aux épices et au miel d'agrumes** SU  
*Slow cooked and roasted pork ribs,  
lacquered with spices and citrus honey*

**Ravioles « Del Plin » au  
Castelmagno mijotées à la truffe de saison** G, E, D  
*Ravioli « Del Plin », Castelmagno  
cheese, seasonal truffle (Extra Truffle MP)*

**DESSERT**  
choice of one

**Fraises de saison rafraîchies,  
jus de fraise infusée à la citronnelle, sorbet citron**  
*Local strawberries, lemongrass infusion, lemon sorbet*

**Deux boules de glace ou sorbet au choix**  
*Two scoops of your choice of ice cream or sorbet*

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.

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