

# BAGATELLE

## BODRUM

### SUR LE POUCE

- B Aubergine à la Parmigiana, mozzarella di Bufala Campana DOP** G, D, E / 575 kcal  
Eggplant parmigiana, mozzarella di Bufala Campana DOP  
Patlıcan Parmigiana, Buffalo mozzarella, domates sos
- B Pizza romaine à la fior di latte, cacio e pepe, truffe de saison** D, G, SE / 1406 kcal  
**(with extra caviar Oscietre 50 g = 41.800)** C, D, G, E, F / 522 kcal  
Roman pizza with fior di latte, cacio e pepe, seasonal truffle  
Fior di latte, cacio e pepe ve mevsim trüfü ile Roma pizzası
- Crevettes croustillantes aux noisettes, sauce Arrabbiata** G, SH, E, N, MU, C, D / 1140 kcal  
Crispy shrimps with hazelnuts, Arrabbiata sauce  
Çıtır fındıklı karides, Arrabbiata sos
- Brioche vapeur au crabe, crème légère aux agrumes** SU, SH, G, C / 1444 kcal  
Steamed puff brioche with crab, light cream with citrus  
Buharda pisirilmiş yengeçli brioche ve narenciyeli hafif krema
- Fleurs et courgettes farcies à la brousse de chèvre frais, jus d'herbes** D, C, G / 257 kcal  
Zucchini flowers and zucchinis stuffed with fresh Ricotta cheese brousse, herb jus  
Taze Ricotta peyniri ile doldurulmuş kabak çiçeği ve yeşil ot sosu

### LE CRU

- 2.100 B Tartare de thon Bagatelle, avocat, vinaigrette au piment d'Espelette** F, SH, MU / 385 kcal  
Bagatelle tuna tartar, avocado, Espelette pepper vinaigrette  
Bagatelle usulü ton balıklı tartar, Espelette biber sos
- 3.750 Ceviche au Gin Malfy, kumquats rôtis, tagètes lemonii** F, C / 334 kcal  
Sea bream ceviche with Gin Malfy, roasted kumquats and tagetes lemonii  
Gin Malfy ile marine edilmiş Mercan ceviche, kavrulmuş kumkuat ve limonlu kadife çiçeği
- 3.100 B Gamberoni rouges de Méditerranée en carpaccio, citron d'Oman** E, F, SH, SU / 612 kcal  
Mediterranean red gamberoni carpaccio, Omani lemon  
Akdeniz kırmızı karides carpaccio, Umman limonu
- 6.600 B Carpaccio de bar «façon Tonnato», câpres croustillants** G, F, E, SU, D / 312 kcal  
Sea bass carpaccio «Tonnato style», crispy capers  
Levrek carpaccio «Tonnato» tarzında, ktır kapari
- 2.500 B Fines tranches de bœuf marinées, poutargue d'oeuf bio** N, D, E, MU, C / 604 kcal  
**(extra caviar Kristal 50g = 29.700)** C, D, G, E, F / 522 kcal  
Thinly sliced marinated beef, organic egg bottarga  
Marine edilmiş ince dana dilimleri, organik yumurta bottargası

### CAVIAR

#### Notre sélection de caviar de la maison Kaviari

Our selection of caviar from Kaviari house - Kaviari evinden havayar seçkimiz

To accompany your caviar, the Chef recommends 2cl of Louis XIII - Sefimiz havayarınıza eslik etmesi için 2cl Louis XIII öneriyor

#### Kristal

50 g - 29.700 100 g - 69.300  
50 gr 522 kcal - 100 gr 654 kcal

#### Oscietre Gold

50 g - 41.800 100 g - 73.700  
50 gr 522 kcal - 100 gr 654 kcal

#### Beluga

50 g - 69.300 100 g - 154.000  
50 gr 522 kcal - 100 gr 654 kcal

### SALADES

- B Salade Riviera, épeautre toasté, légumes croquants, baies de Goji** C, G, SU, N, D / 501 kcal  
Riviera salad, roasted spelt, crisp vegetables, Goji berries  
Riviera salatası, kavurulmuş bugday, çıtır sebzeler, Goji meyvesi
- Burrata artisanale, tomates de plein champ, vinaigrette de tomate fermentée** D, N, SU / 761 kcal  
**(with extra caviar Kristal 50g = 29.700)** C, D, G, E, F / 522 kcal  
Artisanal burrata, field tomatoes, fermented tomato vinaigrette  
Artizanal burrata, tarla domatesleri ve fermente domates vinaigrette
- Chou kale, pois chiches épicés, pamplemousse, olives noires confites de la mer Égée** G, SE, SU / 616 kcal  
Kale salad, spicy chickpeas, grapefruit and Aegean cured black olives  
Kale marulu, baharatlı nohut, greyfurt ve Ege usulü siyah zeytin

### PÂTES

- Linguine aux tomates de Sardaigne, calamaretti & bonite séchée** G, MQ, F, D / 629 kcal  
Linguine with Sardinian tomatoes, calamaretti & dried bonito  
Sardinya domatesli linguine, mini kalamar ve orkinos talası
- B Ravioles «Del Plin» au Castelmagno mijotées à la truffe de saison** D, G, E / 1154 kcal  
**(with extra caviar Kristal 50g = 29.700)** C, D, G, E, F / 522 kcal  
Ravioli «Del Plin» with Castelmagno, seasonal truffle  
Mevsim mantarı ile pisirilmiş Castelmagnolu ravioli «Del Plin»
- Tagliatelle à la langouste grillée, bouillon de crustacés à la bergamote** SH, G, C, D / 2847 kcal  
Tagliatelle, Rock lobster, shellfish broth with bergamot  
Tagliatelle makarna, kaya istakozu, bergamotlu deniz ürünleri suyu

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Last price update date / Son fiyat güncellenme tarihi : 23.05.2026

"All our dishes are meant to be shared with family and friends,  
in a festive and convivial atmosphere."

## LA VIANDE

- B** **Poulet fermier entier au beurre d'estragon, en croûte de sel aux aromates** D, C, G, E, MU, SU / 3291 kcal **12.100**  
Whole farm chicken with tarragon butter, in a salt crust with herbs  
Aromatik otlu tuz kabuğunda, tarhun tereyağı bütün çiftlik tavuğu
- Selle d'agneau, épaule fondante, jus condimenté d'ail noir** D, SU, E, G / 1424 kcal **6.050**  
Lamb loin, slow-cooked shoulder, black garlic jus  
Kuzu sırtı, ağır pismis kuzu omuz, siyah sarımsak sos
- Filet de canard grillé au feu de bois, laque au miel d'agrumes** G, E, SU, D, C / 1534 kcal **5.500**  
Wood-grilled duck fillet, lacquered with citrus honey  
Odun atesinde ızgara ördek göğsü ve narenciye balı
- Faux filet de bœuf Black angus grillé, sauce au poivre d'Indonesie** C, D, SU / 1105 kcal **6.600**  
Grilled Black Angus New York striploin steak, Indonesian pepper sauce  
Izgara Black Angus New York Striploin Steak, Endonezya biber sosu

## LE POISSON

- B** **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** F, C, D / 2181 kcal **17.000**  
Whole fish from the coast, cooked in lemon leaves  
Limon yapraklarında pisirilmiş bütün deniz levregi
- Turbot meunière, courgettes jaunes, sauce aux olives d'Ayvalık** F, N, D, C / 551 kcal **6.050**  
Turbot meunière, yellow zucchini, Ayvalık olive sauce  
Meunière usulü kalkan balığı, sarı kabak ve Ayvalık zeytinli sos
- Poulpe de roche grillé au piment, vierge citron-olives** N, SU, MU, MO / 673 kcal **3.400**  
Confit and grilled rock octopus, tomato vierge, lemon and olive dressing  
Izgara ahtapot konfit, domates vierge, limon ve zeytin sosu
- B** **Gambas marinées à la citronnelle, kumquats rôtis, poivre de Timut** SH, N, D, SU, C / 625 kcal **3.500**  
Lemongrass-marinated king prawns, roasted kumquats, Timut pepper  
Limon otuyla marine edilmiş jumbo karides, közlenmiş kumkuat ve Timut biberi

## POUR ACCOMPAGNER VOS PLATS

- B** **Pommes frites d'Agria à l'origan (with extra truffle = 1.350)** G / 559 kcal **880**  
Agria French fries with oregano  
Kekikli Agria patates kızartması
- B** **Purée de pommes de terre au beurre noisette (with extra truffle = 1.260)** D / 496 kcal **820**  
Mashed potatoes with brown butter  
Patates püresi ve kahverengi tereyag
- Pain pita soufflé au zaatar** G, SE, D, MU, C / 674 kcal **330**  
Puffed pita bread with zaatar  
Zahter ve susamlı puf pita ekmegi
- Piments doux grillés au feu de bois, pesto d'herbes fraîches** C / 270 kcal **880**  
Wood-fired sweet peppers, fresh herb pesto  
Odun atesinde közlenmiş tatlı biberler, taze ot pestosu
- B** **Aubergine marinée-fumée, vierge au vinaigre balsamique** G, SU / 456 kcal **1.430**  
Marinated-smoked eggplant, balsamic vinegar dressing  
Marine ve füme edilmiş patlıcan, balzamik sirkeli vierge sos
- B** **Tomates olivettes confites, cerises rôties à l'ail et au thym** N, SU / 231 kcal **1.100**  
Candied baby tomatoes, cherries roasted with garlic and thyme  
Sekerlenmiş bebek domates, sarımsak ve kekik ile fırınlamış kiraz
- B** **Cœur de romaine grillé au Barolo, Pecorino Romano** D, F, MU, C / 425 kcal **1.650**  
Grilled romaine heart with Barolo and Pecorino Romano  
Barolo Sirkesi ile ızgaralanmış marul kalbi ve Pecorino Romano peyniri
- B** **Salade de jeunes pousses et fines herbes, vinaigrette maison** MU, SU / 260 kcal **3.300**  
Young leaf salad with fine herbs, house dressing  
Taze filiz ve aromatik ot salatası, ev yapımı sos ile

Corporate Chef : Rocco Seminara  
Executive Chef : Onur Köksal



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

**B** Worldwide Signature Dishes

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

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