

## DOUCEURS

- B The Bagatelle World** E, G, N, D 35  
Mousse légère à la vanille, crémeux au caramel, croustillant noix de cajou  
Light vanilla mousse, creamy caramel, cashew nut crunch
- B Pizzetta au chocolat Jivara, noisettes du Piémont** 42  
**caramélisées** E, G, D, N, SE  
Jivara chocolate pizzetta with caramelized Piedmont hazelnuts  
World Champion Pizza Dessert in 2019 by Manon Santini
- B Tropézienne à la vanille de Madagascar** E, G, D, N 19  
«Tropézienne» brioche cake, filled with a delicate  
Madagascar vanilla cream
- B Crêpes dentelles au chocolat noir, praline au gruë de cacao** G, E, D, N 16  
Crêpes dentelles, dark chocolate ganache, cocoa praline
- Tarte citron jaune meringuée et sorbet citron vert** G, E, N, D 18  
Lemon tart, custard cream, meringue and lime sorbet
- Glaces : Vanille, chocolat** E, G, D, N 5  
Ice creams : vanilla, chocolate
- Sorbets : Citron, fraise** G 5  
Sorbets : lemon, strawberry

*Corporate Pastry Chef : Manon Santini*



"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.**

D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | P - PEANUTS  
SE - SESAME | SU - SULPHITES | F - FISH



**LOUIS XIII**

*Rémy de Martin*  
COGNAC GRANDE CHAMPAGNE

Created in 1874, Louis XIII is an exceptional cognac crafted from a blend of rare Grande Champagne eaux-de-vie, celebrated for its remarkable depth, complexity, and enduring finish.



|        |     |
|--------|-----|
| 1/2 oz | 125 |
| 1 oz   | 240 |
| 2 oz   | 360 |

## COGNACS 2 oz

|                           |     |
|---------------------------|-----|
| Rémy Martin 1738          | 30  |
| Hennessy XO               | 150 |
| Hennessy Paradis Imperial | 300 |
| Hardy Noces d'Or          | 120 |
| Hardy Noces de Perle      | 250 |

## SAUTERNES 3 oz

|                                                           |     |
|-----------------------------------------------------------|-----|
| Château Rieussec Sauternes<br>1er Grand Cru Classé - 2019 | 45  |
| Château d'Yquem - 2016                                    | 120 |

## PORT 3 oz

|                                             |    |
|---------------------------------------------|----|
| Van Zellers 30 Years<br>Very Old Tawny Port | 40 |
| Kopke 10 Years Old<br>White Port            | 20 |
| Kopke 30 Years Old<br>Tawny Port            | 40 |
| Kopke 40 Years Old<br>Tawny Port            | 75 |

## TOKAJI 3 oz

|                                             |    |
|---------------------------------------------|----|
| Hétszölő Tokaji Aszú 5<br>Puttonyos - 2010. | 45 |
|---------------------------------------------|----|

Please advise your server of any special dietary requirements, including intolerances and allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness