

BAGATELLE

DUBAI

SUR LE POUCE

Foie Gras au Torchon C, E, G, D, F, S
Truffle Infused Foie Gras, Mandarin and Espellete Marmelade

Barbajuans au mesclun d'herbes d'été, gomasio aux algues C, G, E, F, D, MU, N, SE, S
Fried raviolis, Summer herbs mesclun, seaweed gomasio

Aubergine à la Parmigiana, mozzarella di Bufala Campana DOP C, E, G, D, F, S
Eggplant Parmigiana, mozzarella di Bufala PDO

Pizza Romaine à la Truffle Noire G, D, N,
Creamy Truffle pizza, Parmigiano Reggiano D.O.P, fresh Black Truffle.

Escargots Catalan G, D, SH
Burgundy snails with espelette butter, Veal chorizo, Wagyu coppa.

LE CRU

195 **Tartare de bœuf Wagyu au couteau, poutargue d'œufs** C, E, G, D, MU, S
Knife-cut Wagyu beef tartare, egg bottarga

80 **Ceviche de daurade marinée aux légumes du soleil** C, F, S
Sea bream ceviche, marinated with Summer vegetables

110 **Huître Gillardeau N2, pesto de basilic, poudre d'olives Taggiasche** D, MO, N
Gillardeau N2 oysters, basil pesto, Taggiasche olive powder

Tartare de thon « Bagatelle », vinaigrette au piment d'Espelette F, MU, S
« Bagatelle » tuna tartare, Espelette pepper vinaigrette

CAVIAR

Sélection de caviar Bagatelle par Gourmet House
Caviar selection Bagatelle by Gourmet House

Baeri	50 g - 900	100 g - 1,800
Kaluga	50 g - 1,600	100 g - 3,200
Golden Oscietra	50 g - 1,400	100 g - 2,800
Beluga	50 g - 3,500	100 g - 7,000

Enhance your culinary experience with an additional 5 grams of exquisite caviar, priced at just 180 AED.

SALADES

Burrata des Pouilles, tomates cerises confites-fumées au thym D, N, S
Pugliese Burrata, candied cherry tomatoes, smoked with thyme

Chou Kale, pois chiches épicés, pamplemousse, olives Taggiasche C, SE, S
Kale salad, spiced chickpeas, grapefruit, Taggiasche olives

Salade Riviera, petit épeautre, pickles de melon, baies de goji G, N, S,
Riviera salad, small spelt, melon pickles, goji berries

Salade Bagatelle D, V
Butter-leaf lettuce, Parmesan, fines herbes, house vinaigrette

PÂTES

Pâtes au Caviar G, D, SH, MO
Homemade Tagliolini, Kaluga caviar and Shellfish velouté

Ravioles "Del Plin" au Castelmagno mijotées à la truffe de saison E, G, D
Tiny ravioli del Plin with Castelmagno, simmered with seasonal truffle

Linguine, homard bleu grillé, bouillon de crustacés à la bergamote C, E, G, D, SH, S
Linguine, grilled blue lobster, shellfish broth with bergamot

Drawing inspiration from our Mediterranean roots and punctuated by the seasons, our cuisine is joyful, authentic, modern and generous

LA VIANDE

Côtelettes d'agneau, épaule fondante, jus condimenté d'ail noir E, G, S

Lamb chops, tender shoulder, black garlic jus

Faux-filet de boeuf Wagyu A5 grillé, sauce au poivre Sarawak C, D, S

Westholme Wagyu Striploin A5, Sarawak pepper sauce

Filet de canard grillé au feu de bois, laqué au miel d'agrumes C, E, G, D, S

Duck fillet grilled over a wood-fire, lacquered with citrus honey

360



Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier C, F, D, S

Whole fish from the coastal fishery, cooked in lemon leaves

520

495

Filet de Daurade au four, tomates confites à l'origan sauvage C, E, F, G, D, SE, S

Oven-baked Seabream, candied tomatoes with wild oregano

220

240

Poulpe de roche confit au four, aux épices, sauce vierge aux agrumes C, E, F, G, D, SE, S

Candied octopus with spices, citrus verge sauce

240

POUR ACCOMPAGNER VOS PLATS

Haricots verts, amandes fraîches, pickles de cerises C, N, P, S

Green beans, fresh almonds, cherry pickles

55



Purée de pommes de terre au beurre noisette D

Mashed potatoes, brown butter (extra truffle + 20 AED)

55

Frites de Patate douce G

Sweet potatoes fries

65

Broccolini à la truffe et échalotes confites G, S

Broccolini, truffle and shallots confits

85

Asperges Vertes V

Steamed green Asparagus

75

Pommes frites d'Agria à l'origan D

Agria French fries with oregano (extra truffle + 20 AED)

55

Aubergine marinée-fumée, vierge au vinaigre balsamique C, G, N, S, D

Marinated and smoked eggplant, vierge sauce with balsamic

65

Pomme de terre Grenailles rôties V

Roasted baby potatoes

60

*Corporate Chef: Rocco Seminara
Chef: Val Bernardo*



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

@Bagatelledubai



Worldwide Signature Dishes

Tous nos prix sont en Dirham Emirati

All our prices are in UAE Dirham

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 | S - SULPHITES

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

All prices are in Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT