

Brunch

Signature Bites

Lobster roll, condiment aux herbes et agrumes G, E, MU, SH **58**
Lobster roll, herb and citrus fruits condiment (15gr Kristal caviar +\$73)

Croque monsieur à la truffe, jambon de dinde, Mornay G, D **36**
Truffle croque monsieur, turkey ham, cheesy bechamel sauce

Tartare de boeuf Black Angus au couteau, poutargue d'oeufs bio G, E, D, MU, SU **38**
Black Angus beef tartare, organic egg bottarga (black truffle + \$28)

Pour commencer

Ceviche de branzino, mariné aux agrumes, fines herbes* F, C, SU
Sea bass ceviche, citrus and fresh herbs

26



Pizza Romaine à la fior di latte, Cacio & Pepe, truffe de saison G, D, SQ, N, C, SE
Roman pizza with mozzarella, Cacio & Pepe, seasonal truffle

45

Fines feuilles de bœuf Black Angus, sauce Arrabbiata, pesto et yaourt* E, D, MU, N, S
Thin Black Angus beef slices, Arrabbiata, pesto and yogurt sauces

28



Carpaccio de bar, façon tonnato, câpres croustillantes E, F, D, SU
Sea bass carpaccio, tonnato sauce, crispy capers

33

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

32

Burrata locale, condiment de courge, praliné de pepins de courge D, SU
Local burrata, squash condiment, toasted seeds

24

Coeur de romaine grillé au Barolo, Pecorino Romano E, D, F, SU, MU
Grilled romaine heart, Barolo vinegar, Pecorino Romano

32

Poulpe grillé, condiment Romesco, salade d'herbes et vierge D, F, SU, MU, G, SH, N, C
Grilled octopus, Romesco sauce, herbs salad and chimichurri

25

Eggs

Oeufs pochés saumon fumé de Norvège, sauce Hollandaise, brioche toastée E, C, D, SU, G **33**
Poached Egg Royal, smoked salmon, hollandaise and brioche

Oeufs pochés pousses d'épinard, crème de parmesan E, G, D **22**
Poached eggs, baby spinach, parmegiano cream

Oeufs brouillés, truffe de saison D, E **34**
Scrambled eggs, black truffle Or 30gr Kristal caviar +\$149

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consumer Information: 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.

Caviar

Sélection de caviar Bagatelle par Kaviari* C, E, F, G, SO, D, N, SE, SU
Bagatelle Caviar selection by Kaviari

Kristal 50 g - **290** 125 g - **690**
Oscietre Prestige 50 g - **325** 125 g - **845**

**Pizzetta à l'avocat, fromage frais à l'huile
d'olive de basilic et marjolaine** G, D, C

Avocado pizzetta with basil marjoram cream
29

Seafood

Sélection de plateaux de fruits de mer Bagatelle* SH, F, MU, E, SU, MO
Bagatelle seafood platter selection

Small - **185**
6 oysters - 4 wild shrimp - Octopus salad - 1.5lbs lobster
Large - **260**
12 oysters - 8 wild shrimp - 3lbs lobster
Octopus salad - Sea bass ceviche

À Suivre

**Côtelettes d'agneau, aubergine
à la flamme et yaourt aux herbes** G, SU, D
Grilled lamb chops, smoked eggplant
and Greek yogurt **65**

**B Ravioles « Del Plin » au Castelmagno
mijotées à la truffe de saison** E, G, D, C
Tiny ravioli « Del Plin » with Castelmagno cheese,
seasonal truffle **61**

**Fettuccine au homard,
jus de crustacés au basilic, citron confit** SH, E, G, D, SU, C
Lobster fettuccine, basil-infused shellfish broth,
preserved lemon **155**

**Filet de bar Provençal, pignons de
pin et olives Taggiashe** SU, F, N
Sea bass filet, provençal vegetable stew,
pine nuts and Taggiashe black olives **58**

**Gambas Black tiger et tomatillo grillé,
citron jaune et jalapeño** SH
Black tiger prawns, marinated in
salsa verde and tomatillo **42**

**B Poisson entier de la pêche côtière, cuit
dans les feuilles de citronnier**
Whole fish from the coastal fishery,
cooked in lemon leaves **145**

BLACK ANGUS PRIME

Faux filet
Striploin 11oz **55** **Entrecôte**
Ribeye 14oz **68**

Côte de boeuf
Bone-in ribeye 30oz **138**

Add sunny side up **5/egg**

AUSTRALIAN WAGYU

Faux filet
Striploin 11oz **115** **Entrecôte**
Ribeye 14oz **128**

Côte de boeuf
Tomahawk 32oz **280**

Pour accompagner vos plats

B Purée de pommes de terre au beurre noisette D, SO **14**
Mashed potatoes, brown butter
(black truffle + \$28)

**Choux de Bruxelles croustillants,
grenade et menthe fraîche** **14**
Crispy Brussels sprouts, fresh mint
and pomegranate

Pommes frites G, D, SO **12**
French fries
(black truffle + \$28)

**Salade de pousse d'épinard, sauce césar,
parmigiano reggiano et citron vert** SU, MU, E, F, D **12**
Baby spinach salad, Caesar dressing,
Parmigiano Reggiano and lemon



"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.

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

Douceurs

- B Pizzetta au chocolat Jivara,** 42
noisettes du Piémont 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 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 Crêpes dentelles au chocolat noir,** 16
praline au gruë de cacao G, E, D, N
Crêpes dentelles, dark chocolate ganache, cocoa praline
- Assiette de fruit frais de saison** 35
Fresh seasonal fruit plate
- Pain perdu à la brioche,**
trois chocolat et dulce de leche G, E, D, SU 24
*Homemade Brioche French toast,
dark, milk chocolate, dulce de leche*

Corporate Pastry Chef: Manon Santini

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