BAGATELLE
DUBAI

SUR LE POUCE

Foie Gras au Torchon C, E, G, D, S — 195
Truffle Infused Foie Gras, Mandarine and Espellete Marmelade

Barbajuans au mesclun d'herbes d'été, gomasio aux algues C, G, E, D, MU, N, SE, S — 80
Fried raviolis, Summer herbs mesclun, seaweed gomasio

B **Aubergine à la Parmigiana, mozzarella di Bufala Campana DOP** C, E, G, D, S — 110
Eggplant Parmigiana, mozzarella di Bufala PDO

B **Pizza Romaine à la Truffle Noire** G, D, N — 280
Creamy Truffle pizza, Parmigiano Reggiano D.O.P, fresh Black Truffle.

Escargots Catalan G, D, SH — 150
Burgundy snails with espelette butter, Veal chorizo, Wagyu coppa.

LE CRU

B **Tartare de bœuf Wagyu au couteau, poutargue d'œufs** C, E, G, D, MU, S — 150
Knife-cut Wagyu beef tartare, egg bottarga

B **Tartare de thon « Bagatelle », vinaigrette au piment d'Espelette** F, MU, S — 140
« Bagatelle » tuna tartare, Espelette pepper vinaigrette

Huître Gillardeau N2, pesto de basilic, poudre d'olives Taggiasche D, MO, N — 220
Gillardeau N2 oysters, basil pesto, Taggiasche olive powder

Ceviche de daurade marinée aux légumes du soleil C, F, S — 125
Sea bream ceviche, marinated with Summer vegetables

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 — 130
Pugliese Burrata, candied cherry tomatoes, smoked with thyme

Chou Kale, pois chiches épicés, pamplemousse, olives Taggiasche C, SE, S — 90
Kale salad, spiced chickpeas, grapefruit, Taggiasche olives

B **Salade Riviera, petit épeautre, pickles de melon, baies de goji** G, N, S, — 90
Riviera salad, small spelt, melon pickles, goji berries

Salade Bagatelle D, V, S — 95
Butter-leaf lettuce, Parmesan, fines herbes, house vinaigrette

PÂTES

Pâtes au Caviar G, D, SH, MO — 350 / 700
Homemade Tagliolini, Kaluga caviar and Shellfish velouté

B **Ravioles "Del Plin" au Castelmagno mijotées à la truffe de saison** E, G, D — 230
Tiny ravioli del Plin with Castelmagno, simmered with seasonal truffle

Linguine, homard bleu grillé, bouillon de crustacés à la bergamote C, G, D, SH, S — 690
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 S — 360
Lamb chops, tender shoulder, black garlic jus

Faux-filet de boeuf Wagyu A5 grillé, sauce au poivre Sarawak C, D, S — 495
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 — 240
Duck fillet grilled over a wood-fire, lacquered with citrus honey

Ⓑ **Poulet Fermier** C, E, G, D, S — 480
Whole farm chicken with tarragon, in a aromatic salt crust.

LE POISSON

Ⓑ **Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier** C, F, S — 520
Whole fish from the coastal fishery, cooked in lemon leaves

Filet de Daurade au four, tomates confites à l'origan sauvage C, E, F, S — 220
Oven-baked Seabream, candied tomatoes with wild oregano

Poulpe de roche confit au four, aux épices, sauce vierge aux agrumes C, F, G, S, N — 240
Candied octopus with spices, citrus verge sauce

POUR ACCOMPAGNER VOS PLATS

Haricots verts, amandes fraîches, pickles de cerises C, N, S, D — 55
Green beans, fresh almonds, cherry pickles

Frites de Patate douce G — 65
Sweet potatoes fries

Asperges Vertes V — 75
Steamed green Asparagus

Aubergine marinée-fumée, vierge au vinaigre balsamique C, G, S, D, V — 65
Marinated and smoked eggplant, vierge sauce with balsamic

Ⓑ **Purée de pommes de terre au beurre noisette** D — 55
Mashed potatoes, brown butter (extra truffle + 20 AED)

Broccolini à la truffe et échalotes confites G, S — 85
Broccolini, truffle and shallots confits

Pommes frites d'Agria à l'origan D, G — 55
Agria French fries with oregano (extra truffle + 20 AED)

Pomme de terre Grenailles rôties V — 60
Roasted baby potatoes

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