# DOUCEURS

**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*

**Pizzetta au chocolat Jivara, noisettes du Piémont caramélisées** E, G, D, N, SE — 42
*Jivara chocolate pizzetta with caramelized Piedmont hazelnuts*
*World Champion Pizza Dessert in 2019 by Manon Santini*

**Tropézienne à la vanille de Madagascar** E, G, D, N — 19
*«Tropézienne» brioche cake, filled with a delicate Madagascar vanilla cream*

**Crêpes dentelles au chocolat noir, praline au grué de cacao** G, E, D, N — 16
*Crêpes dentelles, dark chocolate ganache, cocoa praline*

**Ananas rôtis au épices douces, sirop cardamome et sorbet coco** — 17
*Sweet spices roasted pineapple, cardamom syrup, coconut 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*

**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
de Rémy 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 1er Grand Cru Classé - 2019 | 45 |
| Château d'Yquem - 2016 | 120 |

## PORT 3 oz

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

## TOKAJI 3 oz

| | |
|---|---|
| Hétszölö Tokaji Aszú 5 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*