



## SALADS

### Salade Bagatelle

Butterhead lettuce, fresh garden herbs, Parmesan cheese,  
Dijon mustard vinaigrette

14

### Salade de Crabe aux Agrumes

Jumbo lump crab, ruby red grapefruit, orange segments, avocado,  
frisée salad, yuzu dressing

22

### Salade de Homard du Maine

Maine lobster, melon medley, hearts of palm, shaved celery,  
lemongrass, fresh mint

24/36

### Salade de Petites Betteraves

Roasted baby beets, ricotta salata, baby kale,  
house made granola, blackberries, lemon dressing

16



## COLD APPETIZERS

### CRUDOS

#### Tartare de Thon Bagatelle

Yellowfin tuna tartare, avocado salad,  
lime soy vinaigrette

19/32

#### Crudo de Madai et Pastèque

Madai snapper, compressed watermelon, jalapeño, leche de Tigre,  
Pisco sour, Espelette pimento

19

#### Saumon d'Écosse en Crudo

Scottish Salmon, cucumber, oranges, red onion, fennel,  
cracked coriander, kumquat vinaigrette

16

#### Ceviche de Fruits de Mer

Seafood ceviche, red onion, bell peppers, corn, aji rocoto,  
culantro, plantain chip

18

## CAVIAR by Petrossian

~ Tsar Impérial Ossetra

~ Tsar Impérial Siberian

~ Alverta Président



*different sizes available*

## WARM APPETIZERS

### Poulpe Gallega

Grilled octopus, olive oil potato confit, Picholine olives,  
smoked paprika, Marcona almonds,  
spicy piquillo coulis

25

### Tatin de Tomate

Tomato fondue tart, organic goat cheese, Niçoise olives,  
caramelized onions, pine nuts, basil oil

19

### Accras de Morue

Spicy cod fritters, saffron aioli and rougail sauce

17

### Gnocchi Truffés à la Parisienne

Homemade gnocchi, black truffle sauce,  
Parmesan cheese

24/34

## TO SHARE OR NOT TO SHARE

*that is the question!*

### Pizza à la Truffe Noire

Flatbread, crème fraîche, black truffle, smoked Scamorza

22

### Sliders Rossini

Sirloin sliders, Hudson sautéed foie gras, red onion compote,  
toasted brioche, aged Cheddar cheese,  
black truffle mayonnaise

26

### Assiette de Jambon Mangalica

Pan con tomate, aged Manchego cheese,  
marinated Spanish olives

27

### Grand Plateau de Charcuterie

Selection of terrines & cured meats,  
served with housemade pickles, mustards &  
toasted country bread

39

### Coquillettes au Jus, Jambon et Emmental

Elbow pasta, French ham, Gruyère cheese,  
black truffle veal jus

17/28

Our Already Famous  
Bagatelle Smile...  
... priceless





MAIN COURSES

POISSONS & CRUSTACES



**Snapper de Floride en Papillote**

Cedar wrapped Florida red snapper filet, quinoa tabouleh, avocado espuma, tropical sauce vierge  
33

**Mérou Braisé**

Braised black grouper, laughing bird shrimp, hearts of palm, grilled scallions, moqueca broth, shaved coconut  
36

**St. Jacques Rôties du Maine**

Maine diver sea scallops, Carnaroli lemon crispy risotto, jamon Iberico, fennel pesto  
39

**Petit Loup de Mer à la Plancha**

Boneless branzino, olive oil crushed potatoes, baby spinach, trumpet mushrooms, Meyer lemon chicken jus  
36

**Gambas Flambées au Pastic**

Pastic flambeed jumbo prawns, saffron Fregola Sarda, little neck clams, tomato confit, ratatouille jus  
45

TO SHARE OR NOT TO SHARE

**Poulet Rôti Entier à la Truffe - Pour Deux**

Whole farm-raised truffled chicken, country style potatoes, caramelized cipollini, button mushrooms, thyme chicken jus – for two  
69

**Châteaubriand - Pour Deux**

Chairman reserve 24 oz. center cut beef tenderloin, choice of two side dishes, Béarnaise & peppercorn sauce - for two  
145

**La Pêche du Jour, selon l'humeur du Pêcheur**

Catch of the day for 2, 3, 4 pers....  
M/P

LES VIANDES ET VOLAILLES



**Petit Coquelet Grillé à la Diable**

Grilled cornish hen, roasted garlic, Chorizo fingerlings potato, devil sauce  
34

**Filet Mignon Sauce Périgueux**

USDA 8 oz. beef tenderloin, roasted fall root vegetables, black truffle jus  
49  
*add pan seared Hudson Valley foie gras*  
22

**New York Strip Steak**

USDA 14 oz. Florida Seminole Pride, shallot confit, pickle honshimeji, green watercress, maitre'd butter  
42

**Carré d'Agneau Grillé**

Grilled rack of lamb, baby romaine, horiatiki salad, sheep feta cheese, oregano-chile chimichurri  
42

SIDES

Pommes Frites 9

Pommes Frites with White Truffles Oil & Parmesan 15

Pomme Purée 9 (with Truffles 15)

Sauteed Spinach, Feta Cheese, Smoked Tomato, Pine Nuts 9

Olive Oil Crushed Potatoes, Fine Herbs, Garlic Chips 7

Wild Mixed Mushrooms 9

Spicy Charred Broccolini 9

Grilled Asparagus, Crispy Pancetta, Tallegio 12

Executive Chef

MATTHIEU GODARD

