

BAGATELLE MIAMI

PRIVATE DINING & EVENTS

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Bagatelle Miami



Bagatelle Miami will debut its new restaurant within **The Ritz-Carlton, South Beach**, an **oceanfront luxury hotel** and **Art Deco** landmark quintessential of Miami's rich cultural heritage.

Always striving to offer a holistic experience, Bagatelle's new Miami restaurant marks a shift in the group's brand identity by revealing a new outstanding decor. **Renowned French designer Sam Baron** was entrusted with the interiors of the **200-seat venue**, which includes a **conservatory, bar, main dining room** and **16-seat private dining space**.

In this **refined and elegant setting**, guests will enjoy an **electric musical program** and **DJ sets** intrinsic to **Bagatelle's signature upbeat atmosphere** which attracts a crowd of **local and international epicureans**.



Bagatelle Miami

SPACES

1. RESTAURANT & SALON

2. CONSERVATORY & LOUNGE/BAR



RESTAURANT

The restaurant boasts an open floor plan, based around a **subtle palette of muted greens and blues** associated with **neutral colors, natural woods, and gold accents**. **Precious and exquisite materials**, such as marble and brass, theatrically elevate the decor.

- Seats up to 180 guests -

SALON

Within this grand space, **alcoves were created** - completed in **soft tones of subtle blues** and adorned with **vibrant artworks of artists** such as **Pascal Lièvre** to provide the perfect opportunity for **intimate and unique dining moments**. For even more **privacy** and **conviviality**, a cozy salon is also available.

- Seats up to 20 guests -





CONSERVATORY

Nature and **greenery** also have an important place throughout the restaurant décor; upon arrival, guests are welcomed by **lush vegetation**. In the light-filled **conservatory** a **grandiose circular bar** surrounds a **majestic olive tree** evoking Mediterranean alfresco dining.

- Seats up to 18 guests -

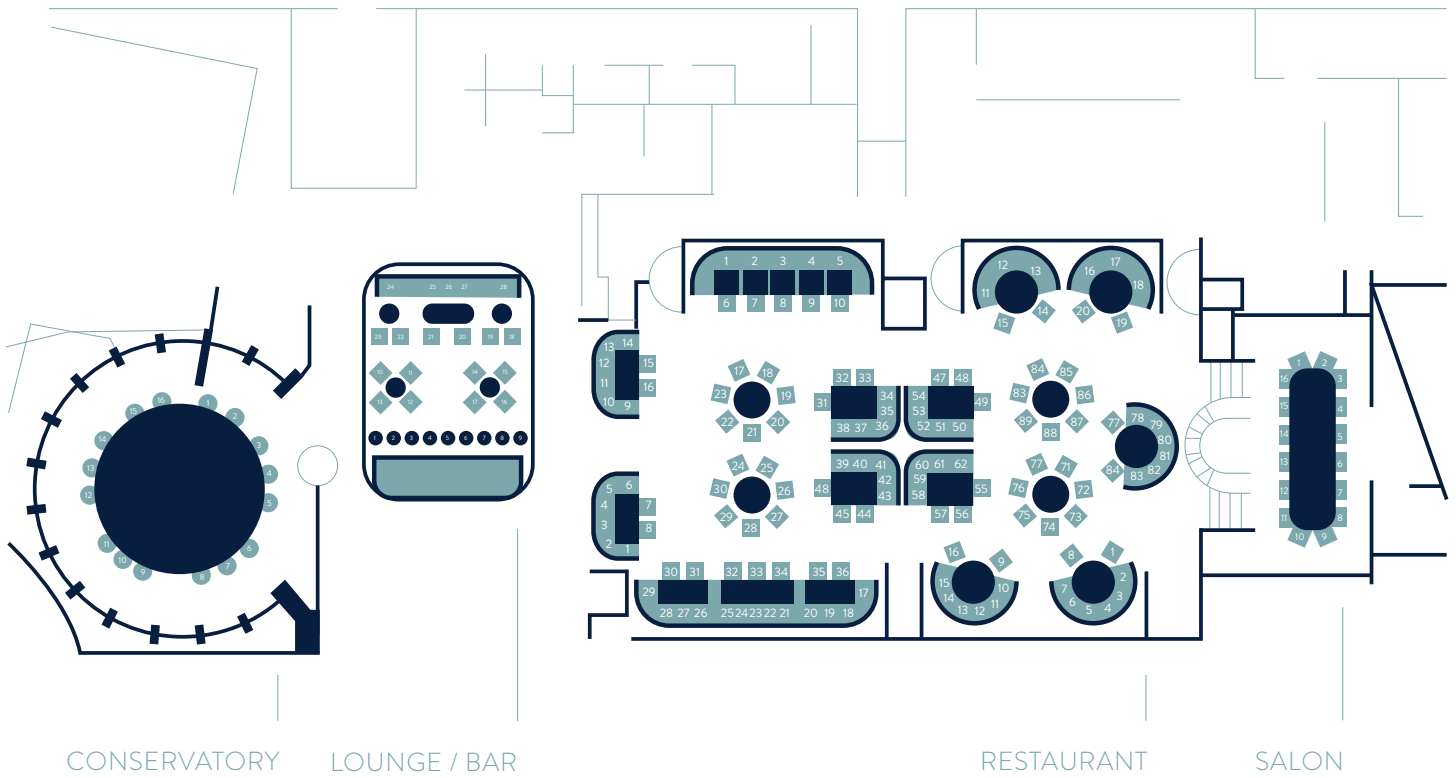
LOUNGE / BAR

In the **lounge area**, an intricate period piece of ceiling paneling adorns the space; its **grid pattern** inspired the design of the **custom-made rug** imagined by Sam Baron, who expertly brings together **elements of past and present**.

- Seats up to 25 guests -



FLOOR PLAN





Bagatelle Miami

EXECUTIVE CHEF



EXECUTIVE CHEF JIMMY DE ALMEIDA

Corporate Executive Chef Rocco Seminara and **Executive Chef Jimmy de Almeida** joined forces to curate a **fresh** and **vibrant French Mediterranean menu** with a **Miami flair**, incorporating **unique combinations** of **seasonings**, sourced from **homegrown ingredients**.

The **seasonally changing menu** will feature an **eclectic** and **diverse selection** highlighting **Bagatelle's signature** culinary **creations** - such as the seasonal truffle pizza, the crispy vegetable tempura, and the sea bass carpaccio with tomato and Pantelleria capers – alongside new dishes inspired by local harvests.

Jimmy de Almeida joined Bagatelle Miami as Executive Chef in 2021 for the opening of the restaurant. He worked in luxury hotels, fine dining, and Michelin-starred restaurants around the world such as La Voile St. Tropez, Alain Ducasse's Le Louis XV in Monaco, Le Jardin Restaurant in Geneva, Bord Eau in Abu Dhabi, Hôtel Plaza Athénée in Paris and Hôtel de Berri in Paris.



Bagatelle Miami

FOOD PICTURES





Passed Hors d'Oeuvre

Tier 1 – 2 hot and 2 cold – \$45 per person per hour

Tier 2 – 3 hot, 3 cold – \$65 per person hour

Tier 3 – 3 hot, 3 cold, 2 pastries – \$80 per person hour

SUR LE POUCE

Aubergine à la Parmigiana, crème de parmesan

Parmigiana eggplant, Parmesan cheese cream

Légumes de saison en tempura, gomasio basilic

Seasonal tempura vegetables, basil gomasio

Pizza à la truffe Melanosporum

Melanosporum truffle pizza

Salade croquante aux céréales, vinaigre de framboise

Crunchy salad, seasonal grains, raspberry vinegar

Radis beurre truffé

Truffled butter radish

RAW

Ceviche de Sériole sauvage, huile d'olive & citron

Hamachi ceviche with olive oil and lemon flavors

Tartare de thon Bagatelle

Bagatelle tuna tartare

Tartare de boeuf Black Angus, poutargue d'oeuf Bio

Black Angus beef tartare, organic egg bottarga

MEAT

Faux filet de grade 7, sauce au poivre

Black Angus striploin, pepper sauce

Poulet fermier sauce César et herbes

free-range chicken in a César dressing

Navette jambon de parme, tomate et huile d'olive

Parm ham bread and tomato

Foie gras de canard, chutney & brioche toasté

Duck foie gras, chutney & blond brioche

Vitello tonnato, câpres et basilic

Vitello tonnato, capers and basil

VEGGIE

Panisse de pois chiche olive taggiasche

Chickpea frier & taggiasche olive

Epis de maïs grillé

Chargrilled corn

Légumes de saison rôtis et pickles

Seasonal vegetables

Tartelette aux champignons, persil et ail doux

Mushroom tart, parsley and garlic

DESSERTS

Baby tropézienne à la vanille

Baby vanilla tropézienne

Tartelette aux fruits de saison

Seasonal fruit tartelette

Truffe au chocolat et riz soufflé

Truffle chocolate and crispy rice

Choux croquant et noisette caramélisée

Pastry choux and caramelized hazelnut

Fruits frais de saison

Fresh seasonal fruits



Menu

Family Style Menu **\$125 / Person**

Plated Menu **\$205 / Person**

FIRST COURSE

Légumes de saison en tempura, gomasio basilic

Seasonal vegetables tempura, basil gomasio

Terrine de foie gras français & chutney de saison

French duck foie gras, chutney & blond brioche

Beignets de poisson croustillants, sauce arrabiata

Crispy fish fritters, arrabiata sauce

Ceviche de Sériole sauvage, huile d'olive & citron

Hamachi ceviche with olive oil and lemon flavors

MAIN COURSE

Plin au Castelmagno à la truffe de saison

Castelmagno Plin, seasonal truffle (+market price)

Or

Fettuccine au homard, jus de crustacés au basilic

Lobster Fettuccine, basil infused shellfish juice

Faux-filet de boeuf Black Angus, sauce au poivre

Black Angus striploin, pepper sauce

Gambas grillées, tomates marinées au persil

Grilled prawns, parsley marinated tomatoes

Fregola Sarda torréfiée, menthe poivrée

Fregola Sarda, peppermint

DESSERTS

Chouquettes Gianduja aux noisettes toastées

Chouquettes stuffed with toasted hazelnuts gianduja

Fondant soufflé au chocolat noir

Dark chocolate fondant soufflé

Fruits frais de saison

Fresh seasonal fruits



Menu

Family Style Menu **\$165 / Person**
Plated Menu **\$205 / Person**

FIRST COURSE

Pizza à la truffe de saison

Pizza seasonal truffle

Burrata et tomates cerises locales

Local Burrata and cherry tomatoes

Ceviche de Sériole sauvage, huile d'olive & citron

Hamachi ceviche with olive oil and lemon flavors

Tartare de boeuf Black Angus, poutargue d'oeuf Bio

Black Angus beef tartare, organic egg bottarga

MAIN COURSE

Plin au Castelmagno à la truffe de saison

Castelmagno Plin, seasonal truffle (+market price)

Or

Fettuccine au homard, jus de crustacés au basilic

Lobster Fettuccine, basil infused shellfish juice

Côte de veau, gremolata à l'origan

Veal rack and origano gremolata

Poisson entier de la pêche côtière sur la braise

Whole fish from the coastal fishery on the grill

Aubergine à la Parmigiana, crème de parmesan

Parmigiana eggplant, Parmesan cheese cream

DESSERTS

Crêpes dentelles à la pistache caramélisée

Lace pancakes, caramelized pistachio

Chouquettes Gianduja noisettes toastées

Gianduja chouquettes with toasted hazelnuts

Fruits frais de saison

Fresh seasonal fruits



Menu

Family Style Menu **\$195 / Person**

FIRST COURSE

Ceviche de Sériole sauvage, huile d'olive & citron

Hamachi ceviche with olive oil and lemon flavors

Tartare de thon Bagatelle

Bagatelle tuna tartare

Terrine de foie gras français & chutney de saison

Truffled duck foie gras, chutney & blond brioche

Légumes de saison en tempura, gomasio basilic

Seasonal tempura vegetables, basil gomasio

MAIN COURSE

Plin au Castelmagno à la truffe de saison

Castelmagno Plin, seasonal truffle (+market price)

Faux-filet de boeuf Black Angus, sauce au poivre

Black Angus striploin, pepper sauce

Gambas grillées, tomates marinées au persil

Grilled prawns, parsley marinated tomatoes

Fregola Sarda torréfiée, menthe poivrée

Fregola Sarda, peppermint

DESSERTS

Crêpes dentelles à la pistache caramélisée

Lace pancakes, caramelized pistachio

Chouquettes Gianduja noisettes toastées

Gianduja chouquettes with toasted hazelnuts

Fruits frais de saison

Fresh seasonal fruits



Live Station

Price upon request

Jarret de Veau, gremolata à l'origan

Veal shank and oregano gremolata

Filet bœuf Wellington

Wellington beef filet

Poisson entier de la pêche côtière, cuit dans les feuilles de citronnier

Wild whole fish, cooked in lemon tree leaves

Ravioli truffé dans la meule de parmesan

Truffled ravioli finished in the parmegiano wheel

Jambon ibérique pain toasté et tomate

Iberic ham toast bread and tomato

Mini tropézienne à la vanille

Vanilla baby Tropicane

Millefeuille

Millefeuille



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FOOD PICTURES



