



APPETIZERS



Salade Bagatelle – bibb lettuce, parmesan cheese, fine herbs, mustard vinaigrette	10
Endive Salad – blue cheese, candied walnut, asian pear, champagne vinaigrette	12
Jumbo Lump Crab Salad – avocado, citrus supremes, frisée, citrus vinaigrette	18
Tuna Tartare – yellow-fin tuna, avocado, soy citrus vinaigrette, taro chips	18/28
Beef Tartare – hand-cut filet mignon, quail egg, capers, crispy shallots, petite herbs salad	18/28

Le Croque Monsieur
french ham, emmenthal
cheese, mornay sauce,
mixed greens
15

La Croque Madame
with egg
17



MAIN COURSES



Brioche French Toast – homemade strawberry -maple marmalade, whipped crème fraiche	15
Short Rib Hash – twice-cooked potato, bell pepper, confit onion, braising jus, sunny side up egg	18
Truffle Scrambled Eggs – soft -scrambled hen’s eggs with black truffle trimmings, mixed green salad, english muffin or croissant	MP
Eggs Florentine – spinach, soft-poached hen egg, english muffin, mixed green salad	16
Eggs Copenhagen – smoked salmon, soft poached hen egg, salmon caviar, chive hollandaise, english muffin, mixed green salad	18
Lobster Benedict – sautéed lobster, soft poached hen egg, hollandaise, english muffin, mixed green salad	35
Le Burger Bagatelle – bibb lettuce, cornichon, burger sauce, heirloom tomato, truffle cheese., pommes frites	19
Steak Frites – 10oz. ny strip steak, sauce au poivre, pommes frites	34
Steak and Eggs – 6 oz. prime filet mignon, soft scrambled eggs	36
Truffle-Roasted Chicken – truffle-roasted chicken, confit yukon gold potatoes, shallots button mushrooms	27



TRUFFLES

Black Périgord
Truffles
MP

White Alba
Truffles
MP



SIDES

7

POMMES FRITES

APPLEWOOD SMOKED BACON

HARICOTS-VERTS

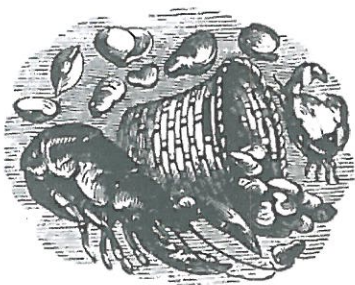
SAUTEED OR STEAMED SPINACH

SLICED HEIRLOOM TOMATO

CHICKEN SAUSAGE

12

TRUFFLED POMMES FRITES



Bagatelle

Executive Chef

Robert Liberato

