

GOTHAM

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Brunch Plans: Bagatelle's New Menu

The MPD staple elevates its popular brunch parties with new food offerings.

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If you like your brunch with a side of beats from a renowned DJ, then you probably already know **Bagatelle**. But with the Meatpacking staple's recently revamped French-inspired brunch offerings, you've got another excuse to take part in one of New York's most exciting brunch parties. Start your meal off with the popular Bagatelle pastry basket, or something lighter like the new tartare de Bagatelle—ahi tuna tartare, avocado salad, lime soy vinaigrette, and taro chips. Share plates of charcuterie, cheese, and crudités are also good first-course options.

New brunch dishes comprise creative French twists on lunch and breakfast favorites. If you're craving a morning-centric meal, try the Nutella French toast served on homemade brioche with fresh raspberries, or the lobster omelet. Lunch-leaning dishes include a beef shortrib, tomato, and smoked mozzarella grilled sandwich, while those after a more substantial main will want to order the homemade gnocchi with black truffle pesto filling and pesto sauce. Appropriately upscale drink options, like bottles of Dom Perignon, a predominantly French wine list, or a signature twist on a mojito, wash it all down.

Despite its revised menu, Bagatelle's touchstone—its Parisian bistro atmosphere—stays the same as when owners Aymeric Clemente and Remi Laba launched in early 2008. Expect an expansive marble bar, crisp white tablecloths, multiple hanging chandeliers, sumptuous upholstered banquettes, and clean white walls flecked with colorful contemporary art. Although it sounds like the last place for a full-scale soiree, that's part of the charm here.

A DJ spins all throughout Saturday and Sunday brunch service (which runs from 11:30 am-4:30 pm with dinner service immediately following), but around 3:30 pm the curtains are drawn, the lights are dimmed, and the music turns up a notch. Add smoke, whistles, flashing lights, and a fully packed house at both the tables and the bar, and this is when the well-dressed partygoers sipping from bottles via neon straws really get into full swing. The early afternoon fête is the perfect prelude to a Saturday night out or a full-on Sunday funday—just be prepared for the shock of stepping outside and discovering it's still daytime. *1 Little W. 12th St., Meatpacking District, 212-488-2110*

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