

Bagatelle Bistrot Menu

~ COLD APPETISERS ~

La Salade Bagatelle Rich Mesclun Greens,
House made Orange and Cumin Vinaigrette,
Shaved Manchego Cheese \$13

Tartare de Tomates Confit Tomatoes, Green
Bean Salad, Basil Oil \$13

Terrine de Pulpe Confit au Chorizo Olive Oil
Poached Octopus, Chorizo Oil, Granny
Smith Apples, Green Olive Tapenade,
Orange Supremes \$15

Duo de Tartare Asian Style Ahi Tuna Tartare,
Citrus Local Grouper Tartare, Fresh Avocado
Salad, Plantain Crisp \$18

Tian de Legumes Grilled Vegetable Terrine,
Camembert Crostini, Herb Oil \$14

Le Paté du Maison Country Style Home-made
Paté, Moutarde a l'Ancien, Butter, Cornichons,
Cocktail Onions \$15

~ DE LA MER ~

Le Filet de Mérrou Roasted Grouper Filet with
a Mustard Parsley Sauce, Pommes
Fourchette and Green Beans \$36

Le Mahi Mahi aux Mangues Blackened Filet of
Mahi Mahi, Mango Salsa, Rice and Peas \$35

Le Poisson du Jour Catch of the Day MP

Don't forget to ask your server about our
spiny lobster specials - season permitting.

~ WARM APPETIZERS ~

Les Moules du Jour "Island Blue" Prince
Edward Island Mussels of the Day \$18

Crevettes Bourré Tequila Marinated Black
Tiger Shrimp, Jicama Slaw, Sweet Potato,
Chipotle Cilantro Cream, Watermelon Pearls \$18

Escargots du Maison Spiced Garlic and
Ginger Butter, Basil, Herbed Focaccia Sticks \$16

Le Risotto du Jour Daily Risotto Creation \$18

Terrine de St. Jacques Scallop Terrine,
Roasted Red Pepper Coulis, Mango Caviar,
Basil Oil \$17

~ DE LA TERRE ~

Le Filet Mignon 8 oz Beef Tenderloin,
Homemade Fries, Béarnaise, Peppercorn or
Red Wine Sauce on the side \$41

Le Poulet au Parmesan Parmesan Crusted
Chicken, Sweet Potato Purée, Herb Oil,
Balsamic Reduction, Watercress \$28

Le Carré d' Agneau Parmesan and Panko
Crusted, New Zealand Spring Lamb Rack
Roasted Garlic Mashed Potatoes, Minted
Green Pea Purée, Demi-glace \$39

Filet de Porc au Poivre

Pan Braised Pork Tenderloin, Parsely and Black Pepper Crusted, Yucca-chipotle flan, Portabello Cream, Cilantro Oil \$31

Côte de Boeuf Pour Deux Grilled Bone-in

Choice Angus Beef Rib-Eye with House Fries and Salad for Two \$85

~ DESSERTS ~

House Churned Ice Creams and Sorbets

Please ask you servers for our daily flavours \$9

Flan à l'Ancien Old Fashioned Mexican Flan,

Star Anise Red Wine Reduction \$9

Pain Perdu au Chocolat Blanc

White Chocolate Bread French Toast,
Raspberry Sauce, Crème Anglaise \$10

Delice au Chocolat Dark Chocolate Lava

Cake with Pistaccio Cream \$11