

Riviera



BAGATELLE

**2024 GR1D CLUB CDMX TABLE PACKAGE PRICES**  
**Sunday, October 27th 2024 @ Riviera Club & Bagatelle**

[please click links below](#)

**GR1D CLUB™ PALLADIUM VIP table – MX\$ 80.000\* (≈ €3.700) / Table for 12pax**

Granted VVIP table reservation situated in prime positions of Riviera.

1 bottle of Clase Azul Reposado (700ml), 2 bottles of Dom Pérignon Luminous Rosé (750ml), 1 bottle of Grey Goose (750ml) and 1 bottle of Hendricks Gin (750ml) & soft drinks or bottles of guests' choice from the menu for the equivalent price of the Palladium Table.

**GR1D CLUB™ PLATINUM VIP table – MX\$ 40.000\* (≈ €1.850) / Table for 10pax**

Granted VIP table reservation situated in prime positions of Riviera.

1 bottle of Don Julio 1942 (750ml), 2 bottles of Grey Goose (750ml), 1 bottles of Hendricks Gin (750ml) and 2 bottle of Moët Nectar Rosé (750ml) & soft drinks or bottles of guests' choice from the menu for the equivalent price of the Platinum Table.

**GR1D CLUB™ GOLD VIP table – MX\$ 30.000\* (≈ €1.400) / Table for 8pax**

Granted VIP table reservation at Riviera.

1 bottle of Don Julio 70 (700ml), 2 bottles of Stolichnaya (750ml), 2 bottles of Hendricks Gin (750ml), 1 bottle Moët Imperial Brut (750ml) and 1 bottle of Jägermeister (750ml) & soft drinks or bottles of guests' choice from the menu for the equivalent price of the Gold Table.

**GR1D CLUB™ SILVER VIP table – MX\$ 15.000\* (≈ €700) / Table for 6pax**

Granted VIP table reservation at the Riviera.

1 bottle of Don Julio 70 (700ml), 1 bottle of Stolichnaya (750ml) and 1 bottle of Moët Imperial Ice (750ml) & soft drinks or bottles of guests' choice from the menu for the equivalent price of the Silver Table.

**GR1D CLUB™ BRONZE VIP table – MX\$ 12.500\* (≈ €580) / Table for 4pax**

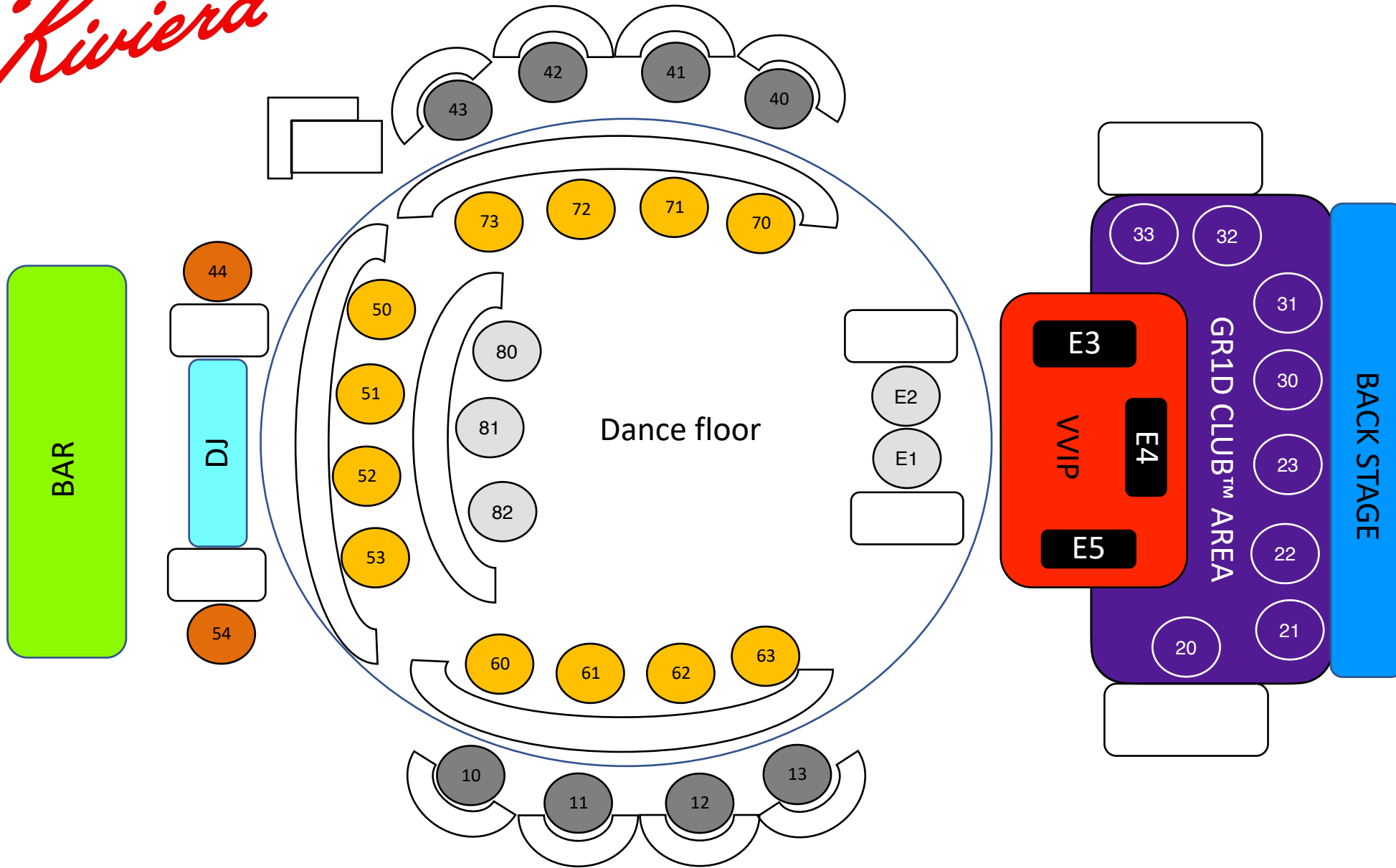
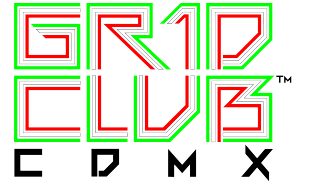
Granted VIP table reservation at the Riviera.

1 bottle of Dobel Diamante (700ml), 1 bottle of Smirnoff Tamarindo (750ml) and 1 bottle of Hendricks Gin (750ml) & soft drinks or bottles of guests' choice from the menu for the equivalent price of the Bronze Table.

\*Gratuity not included; Local VAT included



Riviera



- GR1D CLUB™ Palladium
- GR1D CLUB™ Platinum
- GR1D CLUB™ Gold
- GR1D CLUB™ Silver
- GR1D CLUB™ Bronze



# BAGATELLE

## MEXICO CITY



Terrace



Restaurant

# MENÚ

2,500 MXN PER PERSON

## SUR LE POUCE

- B** **Pizza Romaine à la fior di latte, Cacio e pepe truffée** G, MU, D, S, SO, N, SE (1pz)  
*Roman pizza with fior di latte, truffled Cacio e pepe*
- B** **Tartare de thon « Bagatelle », vinaigrette au piment Manzano** MU, G, E, D, C, S (80gr)  
*« Bagatelle » tuna tartar, Manzano pepper vinaigrette*
- Sardines Croustillantes aux noisettes du Piemont, Sauce Arrabiata** D, N, F, S (5pz)  
*Crispy Sardines, Piedmont Hazelnuts, Arrabiata sauce*
- B** **Carpaccio de bœuf black Angus à la truffe de saison** D, E, N (90gr)  
*Black Angus beef carpaccio with seasonal truffle*
- Fleurs de courgettes farcies de ricotta en beignet et truffe noire** E, MU, D, G (3pz)  
*Zucchini flower fritters, stuffed with ricotta, black truffle*
- Mozzarella di Bufala, tomates cerises confites, fumées au thym** D, N, C, S (140gr)  
*Mozzarella di Bufala, candied cherry tomatoes, smoked with thyme*

## A SUIVRE

- Poulpe de roche confit aux épices, vierge aux agrumes** MU, N, MO, F, P, S (180gr)  
*Octopus confit with spices, citrus vierge sauce*
- Courbine Blanche cuit meunière, pousses d'épinards, sauce aux caviars** MU, N, MO, F, P, S (140gr)  
*White Croaker meunière, spinach shoots, three caviar sauce*
- Faux-filet de bœuf Black Onyx grillé, qualité +8, sauce au poivre Tabasco** (280gr)  
*Black Angus beef Rib eye, Tabasco pepper sauce*
- B** **Purée de pommes de terre maison au beurre noisette** D (120gr)  
*Homemade mashed potatoes, brown butter*
  - Brocoletti sautés, pesto d'herbes fraîches** N, D, S (150gr)  
*Sautéed broccolini, fresh herbs pesto*
  - Chou Kale, pois chiche épicés, olives kalamata** S, SE, C (220gr)  
*Kale, spicy chickpeas, Kalamata olives*

## DOUCEURS

- Affogato au café Bio, glace à l'italienne, praliné noix de pécan** G, D, E, N (200gr)  
*Organic coffee Affogato, soft ice cream, pecan praliné*
- Tarte de Citron Meringuée** E, D, N, S (320gr)  
*Tarte de Citron Meringuée*

*Corporate Chef: Recco Seminara*  
*Corporate Pastry Chef: Manon Santini*  
*Executive Chef: Marco Estrada*



Kobe Beef

The suggestion is a Family Style menu, the aforementioned dishes will be presented in different quantities on each of the tables in a banquet-type format, where they will have variety of flavours, colours and courses.

**Balance resume 6pax**

Food	\$.	15,000
+18% service charge	\$	2,700
Grand Total	\$	17,250

**Balance resume 8pax**

Food	\$.	20,000
+18% service charge	\$	3,600
Grand Total	\$	23,600