

LE PETIT PARIS

· LOS ANGELES ·



DESSERTS

YES, YOU WANT A DESSERT

Millefeuille vanilla crème diplomate, salted caramel, whipped cream	15
Lemon tarte Italian meringue	15
Big Profiteroles chou craquelin, vanilla ice cream, hot chocolate sauce	15
Café Gourmand assortment of mini desserts with an espresso	16
Vanilla Crème Brulée <i>gf</i> Madagascar vanilla	13
Lava Cake <i>gf</i> Bourbon vanilla gelato, mixed berry coulis	15
Moka French Cheesecake dark chocolate, coffee cream	14
Flambéed Crêpes Suzette flambéed table side with Grand Marnier, orange butter sauce	20
Spiced poached pear in red wine & porto orange marinated with ras el-hanout, chantilly	15
Café Liégeois espresso & vanilla gelato, homemade Chantilly	14
Gelato vanilla, strawberry, sea salt caramel, chocolate	4/scoop
Sorbet mango, raspberry, passion fruit	4/scoop

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have any allergies, please let your server know.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

AFTER DINNER COCKTAILS

“PIM’S” À La Mandarine	20
vodka, frangelico, mandarine impériale, agave syrup, espresso	
White Chocolate Espresso Martini	20
vodka, white chocolate, chocolate bitter, espresso	
Parisian Blonde	20
Jamaican rum, triple sec, heavy cream, nutmeg	
Carajillo	16
liquor 43, espresso	

FRENCH CORNER

Lions De Suiraut Sauternes 2015	gl 22 / 37.5 cl 64
Port Ramos Pinto 10 / 20 / 30 Years	18 / 24/ 32
Eau de Vie Williams Pear	14
Armagnac VSOP	18
Calvados	18
Hennessy VSOP	22
Hennessy XO	55
Martel VSOP	18
Martel XO	40
Remy Martin VSOP	20
Remy Martin XO	42

RÉMY MARTIN LOUIS XIII

1/2 oz 200 / 1oz 420 / 2oz 795

TEQUILA

Don Julio blanco	18
Don Julio Reposado	22
Don Julio 1942	49
Clase Azul	35

SHOTS

1 SHOT / 4 SHOTS

Blackberry sour	15/50
B52	15/50
Bailey's - Kahlua	15/50



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