

# LE PETIT PARIS

· LOS ANGELES ·



# BRUNCH

## SWEET CORNER

<b>1/2 Baguette &amp; Jam</b> salted butter 'Maison Bordier'	10	<b>Brioche French Toast</b> caramel sauce & crème chiboust	17
<b>Croissant</b>	6	<b>Chocolate Croissant</b>	7

## CRÊPES

<b>Lemon</b> butter & meringue	13	<b>Complète</b> jambon de Paris, gruyère cheese, sunny egg & greens	18
<b>Banana</b> nutella, roasted hazelnut & chantilly	15	<b>Tomato &amp; Gruyère Cheese</b> basil & greens	16

## EGGS

<b>LPP Breakfast</b> two eggs any style, crispy bacon, avocado, sausage, roasted potatoes, greens, fresh fruits & grilled toasts	24	<b>White Omelette <i>gf</i></b> mushrooms, spinach, parsley & greens	21
<b>Bacon / Smoked Salmon Eggs Benedict</b> spinach & Hollandaise sauce	20/22	<b>Parisian Omelette <i>gf</i></b> jambon de Paris, gruyère cheese & greens	21
<b>Truffle Scrambled Eggs <i>gf</i></b> crème fraiche & fresh truffle	26	<b>Croissant Benedict</b> avocado, smoked salmon, sunny egg, aragula, Hollandaise sauce	25

## APPETIZERS

<b>Creamy Burrata &amp; raspberry <i>gf</i></b> cherry tomatoes, basil & raspberry dressing	23	<b>Oyster Half Dozen / Dozen <i>gf-df</i></b> champagne mignonette, lemon	24/45
<b>French Onion Soup</b> gruyère cheese & crostini	16	<b>Ossetra Caviar 1oz <i>gf</i></b> blinis, red onions, egg mimosa, chives & crème fraiche	120
<b>Hand Cut Filet Mignon Steak Tartare</b> mustard caviar & potato chips <i>gf - df</i>	26		

## SALADS

<b>Gem Lettuce <i>vg-gf</i></b> avocado, cucumber, radish & french vinaigrette	18	<b>Niçoise Salad</b> spicy tuna, lettuce, green beans, heirloom tomatoes, bell pepper, radish, poached egg, caesar dressing	24
<b>Crispy Chicken Salad</b> breaded chicken, lettuce, creamy ginger vinaigrette	24		

## SIDES

<b>Avocado</b>	5
<b>Egg</b>	3
<b>Homemade French Fries <i>gf-vg</i></b>	10
<b>Homemade Truffle French Fries</b>	18
<b>Green Salad</b>	10
<b>Grilled Asparagus <i>gf-vg</i></b>	14



## PLATES

<b>Avocado Toast <i>df</i></b> country bread, radish, tomato, cilantro & poached egg <b>add smoked salmon +8</b>	18	<b>Green Risotto <i>vg-gf</i></b> asparagus, English peas, fine herbs & coconut milk	29
<b>Signature Jambon Beurre, So French!</b> grilled baguette, jambon de Paris, cornichons, butter & greens	20	<b>Le Petit Paris Cheeseburger &amp; Fries</b> sunny side-up egg, bacon, St Nectaire cheese & caramelized onions <b>add fresh truffle 5 gr to Burger +20 with truffle fries +10</b>	28
<b>Mussels &amp; French Fries <i>gf</i></b> garlic & curry cream	28	<b>Steak &amp; Eggs <i>gf</i>.</b> strip loin steak, homemade French fries & pepper sauce	44
<b>Croque Madame</b> sunny side-up egg, jambon de Paris, crème fraîche, Comté cheese & arugula	21	<b>Lobster Roll &amp; Chips</b> artisanal brioche, 'Mousquetaire sauce' mayonnaise, piment de cayenne	36

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## SIGNATURE

<b>Cognac Flambéed Truffle Pasta</b> made in a wheel of Parmesan cheese tableside	85
<b>add chicken breast</b>	+12
<b>add steak</b>	+36
<b>add whole lobster</b>	+65
<b>add shrimps</b>	+15

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## DESSERTS

<b>Raspberry &amp; Strawberry Tart</b> crème pâtissière & Chantilly	15	<b>Café Liégeois <i>gf</i></b> espresso, vanilla gelato, homemade chantilly	14
<b>Lava Cake <i>gf</i></b> bourbon vanilla gelato & mixed berry coulis	15	<b>Gelato</b> vanilla, strawberry, sea salt caramel, chocolate	4 /Scoop
<b>Vanilla Crème Brulée <i>gf</i></b>	13	<b>Sorbet</b> mango, raspberry, passion fruit, lemon	4 /Scoop
<b>Chocolate Mousse <i>vg</i></b> caramelized pistachio & praline, mango chutney	15		



*Tout bonheur commence  
par un petit brunch tranquille!!*

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.

*gf* (gluten free) *df* (dairy free) *vg* (vegan)

# HOUSE COCKTAILS

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## **Bloody Mary**

vodka, house made Bloody Mary mix & lemon

## **Cucumber Breeze**

champagne, gin, mango, cucumber, mint & lime

## **Japanese Maple**

vodka, St Germain, yuzu, guava, maple, lime & soda water

## **Kir Royal**

champagne

choices of blackberry, black Raspberry or violette flower

## **Douceur de Lychee**

bubble smocker infused with vodka, lychee, watermelon, lime & agave

## **Just A Drop**

vodka, blueberry, orange & lemon

## **Back from French Indies**

rum, mulled wine, mango, guava, orange & maraschino

## **Frozen Margarita**

triple sec, tequila, lime, passion fruit

# REFRESHMENTS & SMOOTHIES

<b>Mimosa</b>	12
champagne & choice of orange, blueberry or strawberry	
<b>Mimosa Flight with orange, blueberry &amp; strawberry</b>	30
<b>Lemonade With Fresh Fruits</b>	12
choice of blueberry, raspberry, cucumber or strawberry	
<b>Homemade Ice Tea</b>	12
chamomile, hibiscus, agave & lemon	
<b>Fresh Orange Juice</b>	12
<b>Green Juice</b>	13
cucumber, celery, green apple, ginger & lemon	
<b>Tropical Smoothie</b>	15
banana, pineapple, papaya, coconut, orange, lemon & chia	
<b>Chocolate Coconut Smoothie</b>	15
banana, coconut, chocolate, cinnamon & cashew butter	
<b>add shot of espresso</b>	+3

# IMMUNITY TONIC SHOT

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**Homemade Ginger Syrup, Lemon, Cayenne Pepper & Turmeric**

## COFFEE

<b>Espresso / Décaf / Americano</b>	5
<b>Double Espresso / Double Décaf</b>	8
<b>Cappucino / Latte / Flat White</b>	8
<b>Macchiato / Cortado</b>	6
<b>Hot Chocolate / Mocha Cinnamon Latte</b>	7

## TEA

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<b>Organic Zen</b> - Green Tea, Lemongrass & Mint
<b>Passion</b> - Hibiscus, Orange peel & Rose hips
<b>Calm Chamomile</b> - Chamomile & Rose Petals
<b>Green Ginger</b> - Green Tea & Ginger
<b>Earl Grey</b>
<b>English Breakfast</b>
<b>Fresh Mint</b>

choice of milk : whole milk or oat milk