

# LE PETIT PARIS

· LOS ANGELES ·



## DESSERTS

## YES, YOU WANT A DESSERT

<b>Raspberry &amp; Strawberry tart</b> crème pâtissière & chantilly	15
<b>Chocolate Mousse <i>v</i></b> caramelized pistachio & praline, mango chutney	15
<b>Café Gourmand</b> assortment of mini desserts with a coffee	16
<b>Vanilla Crème Brûlée <i>gf</i></b>	13
<b>Lava Cake <i>gf</i></b> bourbon vanilla gelato & mixed berry coulis	15
<b>Les Beignets du Petit Paris</b> chocolate sauce, caramel sauce & vanilla chantilly	14
<b>Flambéed Crêpes Suzette</b> flambéed table side with grand Marnier, orange caramel sauce	20
<b>Café Liégeois</b> espresso & vanilla gelato, homemade Chantilly	14
<b>Gelato</b> vanilla, strawberry, sea salt caramel, chocolate	4/Scoop
<b>Sorbet</b> mango, raspberry, passion fruit, lemon	4/Scoop

## AFTER DINNER COCKTAILS

<b>Sgroppino</b> prosecco, vodka & lemon sorbet	22
<b>Irish Coffee</b> whisky, espresso & chantilly	19
<b>White Chocolate Espresso Martini</b> vodka, white chocolate, chocolate bitter & espresso	20
<b>Manjari Chocolate Espresso Martini</b> vodka, manjari chocolate 64% cacao & espresso	22
<b>Carajillo</b> liquor 43 & espresso	16

# FRENCH CORNER

<b>Sauternes 2015</b>	18
<b>Port Ramos Pinto 10 / 20 / 30 Years</b>	16 / 20 / 28
<b>Eau de Vie Williams Pear</b>	14
<b>Chartreuse Verte</b>	20
<b>Armagnac VSOP</b>	18
<b>Calvados</b>	18
<b>Hennessy VSOP</b>	22
<b>Hennessy XO</b>	55
<b>Martell VSOP</b>	18
<b>Martell XO</b>	40
<b>Remy Martin VSOP</b>	20
<b>Remy Martin XO</b>	42

## RÉMY MARTIN LOUIS XIII

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

## W H I S K Y & S C O T C H

<b>Talisker 10 year</b>	18	<b>Bookers</b>	25
<b>Lagavulin 16 year</b>	18	<b>Laphroaig 10 year</b>	20
<b>J. Walker Black Label</b>	16	<b>Highland Park 12 year</b>	18
<b>J. Walker Blue Label</b>	58	<b>Pig 10 year</b>	20
<b>Lagavulin 16 year</b>	18	<b>Bulleit Bourbon or Rye</b>	18
<b>Oban 14 year</b>	25	<b>Angels Envy</b>	17
<b>The Macallan 12 year</b>	20	<b>Woodford Reserve</b>	18
<b>The Macallan 15 year</b>	42	<b>Glenfiddish 12 year</b>	18
<b>The Macallan 18 year</b>	75	<b>Woodinville</b>	20

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)*



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