

LE PETIT PARIS

· LOS ANGELES ·



The truffle is a timeless delight, and in its mere presence, every meal undergoes a magical transformation into a celebration, pleasing the very essence of the soul of taste.



DINNER

TO SHARE

Warm ½ Baguette salted butter 'Maison Bordier'	9	Homemade Truffle Brie mascarpone, fresh truffle, fig & nut bread	24
Fried Calamari <i>df</i> spicy tomato sauce	20	Cheese Board, Fig & Nut Bread Bleu d'Auvergne, Tête de moine, Comté	25
Oyster Half Dozen / Dozen <i>gf-df</i> champagne mignonette & lemon	24/45	Charcuterie Board, Fig & Nut Bread rosette de Lyon, Prosciutto, salami picante	25
Margherita Pizza tomato sauce, mozzarella & basil	20	La Grande Planche mix of cheese & charcuterie, fig & nut bread	46
Truffle Pizza fresh truffle, crème fraiche & aragula	45	Caviar Ossetra 1 oz <i>gf</i> blinis, red onions, egg mimosa, chives & crème fraiche	120

APPETIZERS

Creamy Burrata & Raspberry <i>gf</i> cherry tomatoes, basil & raspberry dressing	23	Egg à la Coque & Caviar Parmesan espuma & edible soil	24
Gem Lettuce <i>vg-gf-df</i> avocado, cucumber, radish & french vinaigrette	18	Sea bass Ceviche <i>gf-df</i> coconut cream, passion fruit, cilantro & quinoa chips	23
French Onion Soup gruyère cheese & crostini	16	Hand Cut Filet Mignon Steak Tartare mustard caviar & potato chips <i>gf-df</i>	26
Grilled octopus <i>gf-df</i> bell pepper purée, asparagus, radish & chorizo vinaigrette	26	Octopus Carpaccio <i>gf-df</i> herbal condiment, tarragon emulsion & lemon gel	25
6 Wild Burgundy Escargots garlic, parsley & butter	22		

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)



SIGNATURE

Cognac Flambéed Truffle Fresh Pasta	85	Whole Lobster Pasta	84
made in a wheel of Parmesan cheese tableside		linguini pasta, lobster bisque, cherry tomatoes	
add chicken breast	+12	Whole Branzino Flambéed With Pastis <i>gf</i>	56
add steak	+36	roasted fennel & lemon zest	
add whole lobster	+65		
add shrimps	+15		

ENTRÉES

Beef Bourguignon	38	Homemade Ricotta Ravioli	28
beef cheeks, carrots, turnip & pomme purée		arrabiata sauce, olives & anchovy	
Steak Frites <i>gf</i>	44	Lemon Linguine	26
grilled strip loin steak, pepper sauce or béarnaise sauce		capers, spinach, Parmesan cheese & lemon sauce	
with truffle homemade fries +10		add caviar 5 gr +25	
Le Petit Paris Cheeseburger & Fries	28	Green Risotto <i>vg-gf</i>	29
bacon, Comté cheese, mascarpone & caramelized onions		asparagus, English peas, fine herbs & coconut milk	
add fresh truffle 5 gr to burger +20		Mussels & homemade Fries <i>gf</i>	28
with homemade truffle fries +10		garlic & curry cream	
Filet Mignon 8oz <i>gf</i>	58	with homemade truffle fries +10	
sautéed mushrooms, gratin Dauphinois & Bordelaise sauce		Tuna Niçoise Salad	34
add fresh truffle 5 gr +20		smoked spicy tuna tataki, green beans, heirloom tomatoes, bell pepper, radish & caesar dressing	
New York Strip Loin 16oz & Béarnaise <i>gf</i>	85	Bouillabaisse	44
grilled & binchotan charcoaled, homemade fries		fish soup, scallop, shrimps, mussels, fish fillet, potato, rouille mayonnaise & croutons	
add fresh truffle 5 gr +20			
Organic Truffle Chicken Breast <i>gf</i>	36		
truffle chicken juice, sage & pomme purée			
Duck Leg Confit <i>gf</i>	38		
roasted fig, pomme purée, honey & fig sauce			

SIDES

Pomme Purée <i>gf</i>	12
Homemade French Fries <i>gf-vg</i>	10
Homemade Truffle French Fries	18
Gratin Dauphinois <i>gf</i>	14
Green Salad <i>vg</i>	10
Sautéed Mushrooms <i>gf</i>	14
Sautéed Veggies <i>gf</i>	14
Grilled Asparagus <i>gf-vg</i>	14





LE PETIT PARIS



@LEPETITPARIS_LA