

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	Cheese Board, Fig & Nut Bread Bleu d'Auvergne, Tête de moine, goat cheese	25
Fried Calamari <i>df</i> spicy tomato sauce	20	Charcuterie Board, Fig & Nut Bread rosette de Lyon, Prosciutto & salami picante	25
Truffle Croq' gruyere cheese, jambon de Paris, truffle butter	18	La Grande Planche mix of cheese & charcuterie, fig & nut bread	46
Homemade Truffle Brie mascarpone, fresh truffle, fig & nut bread	24	Caviar Ossetra 1 oz <i>gf</i> blinis, shallot, egg mimosa, crème fraiche	120
Oyster Half Dozen / Dozen <i>gf-df</i> champagne mignonette, lemon	24/45		

APPETIZERS

French Onion Soup gruyère cheese, croutons	16	Egg à la Coque & Caviar Parmesan espuma, edible soil	24
Lettuce Salad <i>vg-gf-df</i> shallots, Dijon mustard vinaigrette	18	Grilled Octopus <i>gf-df</i> carrot purée, pickle onion, asparagus and mint salad, chorizo vinaigrette	26
Goat Cheese Salad frisée salad, crispy lardons, tomato confit, roasted almonds, grapes, French vinaigrette	22	Sea Bass Tartare <i>gf-df</i> coconut cream, passion fruit, cilantro, quinoa chips	23
6 Wild Burgundy Escargots garlic, parsley, butter	22	Steak Tartare À La Parisienne <i>gf-df</i> hand Cut Filet Mignon, mustard caviar, potato chips	26
Creamy Burrata <i>gf</i> blood orange gastrique, fennel, pomegranate, greens	23		

PIZZAS

Margherita - tomato sauce, mozzarella, basil	20
Onion - gruyère cheese, bacon	22
Spicy salami - tomato sauce, cheese	22
Truffle - fresh truffle, crème fraiche, aragula	42

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 Organic Roasted Chicken	85
made in a wheel of Parmesan cheese tableside		<i>erves 2</i>	
add chicken breast +12		creamy morel sauce, green beans	
add steak +36		house French fries	
add lobster tail +42		Lobster Tail Pasta	58
add shrimps +15		fresh linguini pasta, creamy lobster bisque,	
Whole Branzino Flambéed With Pastis <i>gf</i>	56	heirloom tomatoes	
roasted fennel, lemon zest			

ENTRÉES

Beef Bourguignon	38	Bouillabaisse	44
beef cheeks, carrots, turnip, pomme purée		fish soup, scallop, shrimps, mussels, fish fillet,	
Lemon Linguine	26	potato, rouille mayonnaise, crostinis	
capers, spinach, Parmesan cheese,		Filet Mignon 8oz <i>gf</i>	58
lemon sauce		pomme purée, shallot confit, Bordelaise sauce	
Steak Frites maison <i>gf</i>	44	Moules Frites À La Normande	28
grilled strip loin steak, house French fries		Shallot, parsley, white wine, crème fraiche	
choice of Cognac peppercorn sauce or béarnaise		homemade french fries	
Le Petit Paris Cheeseburger & House Fries	28	Duck Leg Confit <i>gf</i>	38
bacon, gruyère cheese, confit tomato,		roasted cherries, purple cauliflower purée,	
caramelized onions, cream cheese, arugula		cherry gastric sauce	
Truffle Burger & House Fries	48	New York Strip Loin 16oz & Béarnaise <i>gf</i>	85
fresh truffle, bacon, gruyère cheese, confit tomato,		grilled, binchotan charcoaled, house French fries	
caramelized onions, truffle cream cheese, arugula			
Saffron Risotto <i>vg-gf</i>	29		
roasted squash, parsley			

SIDES

Pomme Purée <i>gf</i>	12
House French Fries <i>gf-vg</i>	10
House Truffle French Fries	18
Green Salad <i>vg</i>	10
Sautéed Mushrooms <i>gf</i>	14
Sautéed Green Beans, garlic, butter <i>gf</i>	14
Add Fresh Black Truffle 5gr	25
Add Fresh Black Truffle on Fries	10





LE PETIT PARIS



@LEPETITPARIS_LA