

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	22	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	135
Oysters Half Dozen / Dozen <i>gf-df</i> champagne mignonette, lemon	24/45		

APPETIZERS

Stacciatella of Burrata & Provençal Bread black truffle, olive oil, rosemary	25	Egg & Caviar soft-boiled egg, parmesan espuma, edible soil	25
French Onion Soup gruyère cheese, croutons	18	Grilled Octopus <i>gf-df</i> carrot purée, pickle onion, asparagus and mint salad, chorizo vinaigrette	26
Gem Lettuce Salad <i>vg-gf-df</i> avocado, radish, shallots, Dijon mustard vinaigrette	18	Sea Bass Tartare <i>gf-df</i> coconut cream, passion fruit, cilantro, quinoa chips	23
Goat Cheese Salad frisée salad, crispy lardons, tomato confit, roasted almonds, grapes, French vinaigrette	24	Steak Tartare À La Parisienne <i>gf-df</i> hand Cut Filet Mignon, mustard caviar, potato chips	26
6 Wild Burgundy Escargots garlic, parsley, butter	22		

PIZZAS

Margherita - tomato sauce, mozzarella, basil	20
Shrimps - mozzarella, creamy pesto, pine nuts	32
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 & morels	78
made in a wheel of Parmesan cheese tableside		creamy morel sauce, asparagus, house French fries	
add chicken breast	+12	Lobster Tail Pasta	58
add steak	+36	fresh linguini pasta, creamy lobster bisque,	
add lobster tail	+42	Whole Branzino Flambéed With Pastis <i>gf</i>	56
add shrimps	+15	roasted fennel, lemon zest	

ENTRÉES

Beef Bourguignon	38	Bouillabaisse	44
beef cheeks, carrots, turnip, pomme purée		fish soup, scallop, shrimps, mussels, fish fillet, potato, rouille mayonnaise, crostinis	
Steak au poivre Frites maison <i>gf</i>	44	Moules Frites À La Normande	28
grilled strip loin steak, house French fries Cognac peppercorn sauce		Shallot, parsley, white wine, crème fraiche house french fries	
Le Petit Paris Cheeseburger & House Fries	28	Lemon Linguine	26
bacon, gruyère cheese, confit tomato, caramelized onions, cream cheese, arugula		capers, spinach, Parmesan cheese, lemon sauce	
Truffle Burger & House Fries	42	Mushroom & asparagus Risotto <i>vg-gf</i>	29
fresh truffle, bacon, gruyère cheese, confit tomato, caramelized onions, truffle cream cheese, arugula		fine herbs, coconut cream	
Filet Mignon 8oz <i>gf</i>	58	Scallop risotto, fresh black truffle	44
pomme purée, shallot confit, Bordelaise sauce		green asparagus, Parmesan cheese	
New York Strip Loin 16oz & Béarnaise <i>gf</i>	85	Duck Leg Confit <i>gf</i>	38
grilled, binchotan charcoaled, house French fries		roasted fig, pomme purée, honey & fig sauce	

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
Grilled asparagus <i>gf-vg</i>	14
Add Fresh Black Truffle 5gr	28
Add Fresh Black Truffle on Fries	12

