

LE PETIT PARIS

· LOS ANGELES ·



DESSERTS

YES, YOU WANT A DESSERT

Tarte Tatin	15
apple tart, vanilla crème fraiche	
Chocolate Mousse	15
Café Gourmand	16
assortment of mini desserts with a coffee	
Vanilla Crème Brûlée <i>gf</i>	13
Lava Cake <i>gf</i>	15
bourbon vanilla gelato, caramel sauce	
Les Beignets du Petit Paris	15
chocolate sauce, caramel sauce, vanilla chantilly	
Flambéed Crêpes Suzette	20
flambéed table side with grand Marnier, orange caramel sauce	
Gelato	4/scoop
vanilla, strawberry, sea salt caramel, chocolate	
Sorbet	4/scoop
mango, raspberry, passion fruit, lemon	

AFTER DINNER COCKTAILS

Sgroppino	19
prosecco, vodka, lemon sorbet	
Irish Coffee	18
whisky, espresso, chantilly	
White Chocolate Espresso Martini	18
vodka, white chocolate, chocolate bitter, espresso	
Manjari Chocolate Espresso Martini	22
vodka, manjari chocolate 64% cacao, espresso	
Carajillo	16
liquor 43, espresso	

FRENCH CORNER

Dessert Wine - Loupiac Bordeaux	14
Port Ramos Pinto 10 / 20 / 30 Years	14 / 18 / 26
Eau de Vie Williams Pear	18
Absinthe	19
Chartreuse Verte	19
Armagnac VSOP	18
Calvados	16
Hennessy VSOP	22
Hennessy XO	55
Martell VSOP	18
Martell XO	40
Remy Martin VSOP	20
Remy Martin XO	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

Talisker 10 year	18	Bookers	22
Lagavulin 16 year	22	Laphroaig 10 year	20
Glenlivet 12 year	18	Highland Park 12 year	18
J. Walker Blue Label	58	Pig 10 year	20
Lagavulin 16 year	18	Bulleit Bourbon or Rye	18
Oban 14 year	25	Angels Envy	17
The Macallan 12 year	20	Woodford Reserve	18
The Macallan 15 year	42	Glenfiddish 12 year	18
The Macallan 18 year	75	Woodinville	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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