



LA PETITE MAISON



La Petite Maison was founded in London in 2007. With ten internationally acclaimed restaurants in locations including Dubai, Miami and Hong Kong, LPM have brought the essence of the Cote d'Azur to the global dining scene.

The French Riviera-inspired restaurants are celebrated for their light, creative menus featuring fresh Mediterranean ingredients, relaxed yet attentive service, and bright, art-filled dining rooms influenced by the Belle Époque. La Petite Maison captures this spirit perfectly - offering a rare and genuine sense of joie de vivre that sets it apart.



The drinks served in LPM take the kitchen as their reference point. Our sommeliers and bartenders aspire to the same care for detail and respect for ingredients as our chefs. They have the aim to delight though surprise. And, as in the kitchen, the French Riviera is their starting point as a source of inspiration.

'PLACE THE FOOD IN  
THE MIDDLE,



AND LET THE INGREDIENTS TAKE  
YOU WHERE THEY WILL.'



# SET MENU

## LA CROISSETTE

### HORS D'OEUVRES

BURRATA ET TOMATES  
Burrata with Cherry Tomatoes and Basil

BETTERAVES MARINÉES  
Marinated Beetroot

SALADE DE CHOU-FLEUR  
Cauliflower Salad with Almond and Caraway dressing

SALADE DE LENTILLES VERTES  
Green Lentil Salad with Apple and Burnt Tomatoes

CREVETTES TIÈDES À L'HUILE D'OLIVE  
Warm Prawns with Olive Oil and Lemon Juice



### LES PLATS

GNOCCHI À LA TOMATE FRAÎCHE  
Homemade Gnocchi with Cherry Tomatoes

LOUP DE MER PRÉPARÉ EN CROÛTE DE SEL  
Salt Baked Sea Bass with Artichokes and Tomatoes

COQUELET AU CITRON CONFIT  
Marinated Baby Chicken

CÔTELETTES D'AGNEAU VIVIENNE  
Marinated Lamb Cutlets with Olives, Aubergine Caviar and Pine Nuts

POMMES FRITES  
French Fries with Garlic Rosemary

GRATIN DAUPHINOIS  
Potato Gratin

BROCCOLINI  
Broccolinis with Chili and Ginger



### LESS DESSERTS

MOUSSE AU CHOCOLAT CHAUD ET GLACE À L'ORGE  
Warm Chocolate Mousse with Malt Ice Cream

PAIN PERDU FAÇON 'CYRUS'  
French Toast with Spice Ice Cream

CRÈME BRÛLÉE À LA VANILLE  
Vanilla Crème Brûlée

GÂTEAU AU FROMAGE FRAIS  
Vanilla Cheesecake with Berry Compote

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.  
Dishes are subject to seasonal change.

# SET MENU LE ROCHER

## HORS D'OEUVRES

### BURRATA ET TOMATES

Burrata with Cherry Tomatoes and Basil

### BETTERAVES MARINÉES

Marinated Beetroot

### SALADE DE LENTILLES VERTES

Green Lentil Salad with Apple and Burnt Tomatoes

### CARPACCIO DE SÉRIOLE DU JAPON

Yellowtail Carpaccio with Guacamole and Citrus Dressing

### CREVETTES TIÈDES À L'HUILE D'OLIVE

Warm Prawns with Olive Oil and Lemon Juice

### CALAMARS FRITS

Crispy Squids with Paprika and Green Chilli



## LES PLATS

### GNOCCHI À LA TOMATE FRAÎCHE

Homemade Gnocchi with Cherry Tomatoes

### LINGUINI AUX PALOURDES

Linguini Pasta with Clams and Prawns

### SÔLE POÉLÉE AUX GRAINES DE MOUTARDE

Pan Fried Dover Sole with Grain Mustard

### COQUELET AU CITRON CONFIT

Marinated Baby Chicken

### ENTRECÔTE GRILLÉE

Grilled Rib Eye Steak 400g

### POMMES FRITES

French Fries with Garlic Rosemary

### GRATIN DAUPHINOIS

Potato Gratin

### BROCCOLINI

Broccolins with Chili and Ginger



## LESS DESSERTS

### MOUSSE AU CHOCOLAT CHAUD ET GLACE À L'ORGE

Warm Chocolate Mousse with Malt Ice Cream

### PAIN PERDU FAÇON 'CYRUS'

French Toast with Spice Ice Cream

### CRÈME BRÛLÉE À LA VANILLE

Vanilla Crème Brûlée

### GÂTEAU AU FROMAGE FRAIS

Vanilla Cheesecake with Berry Compote

## SET MENU

### CUSTOM SET MENU

For those seeking an alternative to our curated set menu options, guests are invited to select dishes from our à la carte menu to create a personalised set menu, thoughtfully tailored to their tastes, preferences, and occasion.

From selecting your preferred dishes to refining the flow of each course, our experienced team will guide you throughout the process, offering expert recommendations while ensuring all dietary requirements are seamlessly accommodated.

The result is a cohesive and elevated dining experience, designed with intention, and executed with precision.



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[À LA CARTE FOOD MENU](#)

[COCKTAIL MENU](#)

[WINE LIST](#)

[CANAPÉS LIST](#)



## THE RIVIERA ROOM

An elegant extension of the restaurant, the Riviera Room offers a refined and intimate setting for private events and special occasions.

The space accommodates up to 36 guests across two tables, or up to 22 guests on a single table. For standing canapé-style receptions, the room can host up to 60 guests, making it equally suited for more dynamic and social formats.



Guests will enjoy a dedicated service team throughout the event, as well as the convenience of a private bar, ensuring a seamless and elevated experience from start to finish.

Exclusive hire of the Riviera Room is available with no room hire fee, subject to a minimum spend. This can be used at your discretion across our food and beverage menus.

For any further details regarding pricing, menu and availability, please contact the Events Manager Artan on +44 207 4954 774 or [artan@lpmlondon.co.uk](mailto:artan@lpmlondon.co.uk).

## FULL VENUE HIRE

During a full venue private hire, the Main Room serves as the central area where guests are seated for the main portion of the event. It can comfortably accommodate up to 75 guests across a variety of table configurations, allowing for flexible seating arrangements depending on the style of the occasion.

The Riviera Room is an adjoining extension of the restaurant and is best utilised as a dedicated reception space.



For canapé-style standing receptions, the Main Room can host up to 120 guests in a more fluid, social layout. When both the Main Room and the Riviera Room are used together for a full venue hire, the combined capacity extends to up to 180 guests, making the space well-suited to larger, high-energy events.

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Guests will benefit from a dedicated service team throughout the event, ensuring a seamless and elevated experience from arrival to departure, with access to both spaces enhancing the overall flow and atmosphere.

We do not charge a venue hire fee. Exclusive use of the space is available with a minimum spend, which may be used at your discretion across all items on our food and drinks menus.

For any further details regarding pricing, menu and availability, please contact the Events Manager Artan on +44 207 4954 774 or [artan@pmlondon.co.uk](mailto:artan@pmlondon.co.uk).

## GROUP DINING

Gather your friends, family, or colleagues and enjoy the full LPM experience together. For parties of 11 to 18 guests, we offer a bespoke group dining experience. Create your own set menu by choosing the dishes you love most, and enjoy them served in our lively, elegant setting.



A minimum spend applies. Our team will be delighted to assist with menu recommendations, wine pairings, and any special requests to make your experience truly memorable.

To make a Group Dining Booking contact us on +44 20 7495 4774 or [info@pmlondon.co.uk](mailto:info@pmlondon.co.uk).

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