

HORS D'ŒUVRES

Each dish is served when ready

TAPENADE Tapenade with Garlic Croutons	9
THE ONLY CAVIAR BELUGA X* Crème Fraîche, Red Onions, Crispy Capers, Brioche, 30g	250
THE ONLY CAVIAR OSCIÈTRE* Crème Fraîche, Red Onions, Crispy Capers, Brioche, 30g	145
CALAMARS FRITS Crispy Squids with Paprika and Green Chili	17
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	12
SALADE DE MAÏS ET POMME GRENADE Sweet Corn Salad with Pomegranate and Herbs	24
BURRATA ET TOMATES Burrata with Cherry Tomatoes and Basil	24
SALADE D'ENDIVES AU GORGONZOLA Endive Salad with Gorgonzola and Caramelized Walnuts	25
SALADE DE HARICOTS VERTS ET ARTICHAUTS Green Bean Salad with Artichoke	23
SALADE D'AVOCATS ET SUCRINE AU PARMESAN Avocado and Baby Gem Salad with Parmesan	21
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	21
CARPACCIO DE BŒUF Cured Sirloin with Pickle Dressing	24
POULPE FINEMENT TRANCHÉ Thinly Sliced Octopus with Lemon and Green Chili Dressing	27
CARPACCIO DE SÉRIOLE DU JAPON* Yellowtail Carpaccio with Guacamole and Citrus Dressing	27
TARTE FEUILLETÉE AU THON ET GUACAMOLE Tuna Tartare on Puff Pastry with Guacamole / Add Osietra Caviar for an Additional 75	35
CREVETTES TIÈDES À L'HUILE D'OLIVE Warm Prawns with Olive Oil and Lemon Juice	29
ESCARGOTS DE BOURGOGNE Snails with Garlic Butter and Parsley	28

Seasonal dishes

20% service charge will be added to your final bill and will be distributed to LPM team. 22% service charge will be added for parties of 6 or more. Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.

* The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LES PLATS

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GNOCCHI À LA TOMATE FRAÎCHE Homemade Gnocchi with Cherry Tomatoes	29
RIGATONI AUX MORILLES Homemade Rigatoni Pasta with Cream and Morel Mushrooms	52
RISOTTO AU HOMARD Lobster Risotto	74
BAR DU CHILI GRILLÉ Grilled Chilean Bass with Chili and Lemon Confit	59
DAURADE ENTIÈRE AU CITRON Whole Sea Bream Baked with Provençal Herbs and Lemon	79
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chili and Coriander	59
BAR RAYÉ PRÉPARÉ EN CROÛTE DE SEL DE GUÉRANDE Salt Baked Sea Bass with Artichokes and Tomatoes	49
COQUELET AU CITRON CONFIT Marinated Baby Chicken	45
ENTRECÔTE GRILLÉE Grilled Rib Eye Steak	95
FILET DE BŒUF GRILLÉ, HARISSA ET CHIMICHURRI SAUCE Grilled Filet Mignon with Sweet Harissa and Chimichurri	75
CÔTELETTES D'AGNEAU 'VIVIENNE' Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts	74
CANARD À L'ORANGE Duck Confit with Orange and Grilled Cabbage	49
BROCCOLINI Broccolini with Chili and Ginger	12
GRATIN DAUPHINOIS Potato Gratin	14
SALADE VERTE Mixed Leaf Salad	12
POMMES FRITES French Fries with Garlic and Rosemary	12

LES GRANDS PLATS

Subject to availability

LOUP DE MER ENTIER Whole Grilled Branzino	Market price
CÔTE DE BŒUF ET GAULETTES DE POMMES DE TERRE Wagyu Tomahawk with Potato Galette and Bordelaise Sauce	255
CARRÉ D'AGNEAU Rack of Lamb with Spiced Couscous	195

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