

# LA VIE EN ROSÉ



## BRUNCH AFFAIR

SHARED EXPERIENCE FOR THE TABLE  
65 PER PERSON

### HORS D'ŒUVRES

BRIOCHE AUX HERBES D'ESCARGOTS  
Homemade Garlic & Herb Brioche, Maldon Salt

TOAST À L'AVOCAT  
Avocado Toast on Focaccia and Grilled Vegetables

CARPACCIO DE SÉRIOLE DU JAPON  
Yellowtail Carpaccio with Guacamole and Citrus Dressing

### LES PLATS

ŒUFS BÉNÉDICTES ROYAL  
Eggs Benedict with Smoked Salmon and Hollandaise Sauce

STEAK & ŒUF  
Grilled Skirt Steak with Sweet Harissa, Chimichurri and Provençal Eggs

### LES ACCOMPAGNEMENTS

BACON FUMÉ GLACÉ AU SIROP D'ERABLE  
Double Cut Grilled Applewood Bacon with Banyuls Maple Glaze

POMMES DE TERRE RISSOLÉES  
Roasted Pee-Wee Potatoes with Parmesan Cheese and Fresh Herbs

### LES DESSERTS

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

## EXPERIENCE BEVERAGE ENHANCEMENTS

### A LIFE WITH COCKTAILS AND WINES 40

FLUFFY GARIBALDI  
Aperol, Campari, Fluffy Orange, Clementine

BERGAMOT MARGARITA  
Tequila Ocho Blanco, Bergamot Agave, Mezcal, Italicus, Citric Solution

RIVIERA ROSÉ  
The Botanist, Côtes de Provence Rosé, Orange Blossom, gently carbonated

HUGO IN ST TROPEZ  
St Germain, Pear, Sage, Prosecco

MÉDITERRANÉÉ, FIGUIÈRE  
Red, White and Rosé

### A CHAMPAGNE LIFE 55

(Includes all cocktails and wines from above)

TAITTINGER 'LA FRANCAISE BRUT'

2 HOUR FREE FLOWING



Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts. The consumption of raw or undercooked foods such as meat, poultry, shellfish and eggs which may contain harmful bacteria, may be hazardous to your health

## HORS D'ŒUVRES

Each dish is served when ready

BRIOCHE AUX HERBES D'ESCARGOTS Homemade Garlic & Herb Brioche, Maldon Salt	16
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	12
SALADE D'AVOCATS ET SUCRINE AU PARMESAN Avocado and Baby Gem Salad with Parmesan	21
BURRATA ET TOMATES Burrata with Cherry Tomatoes and Basil	24
TOAST À L'AVOCAT Avocado Toast on Focaccia and Grilled Vegetables	21
TARTE FEUILLETÉE AU THON ET GUACAMOLE Tuna Tartare on Puff Pastry with Guacamole	35
CARPACCIO DE SÉRIOLE DU JAPON* Yellowtail Carpaccio with Guacamole and Citrus Dressing	27
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

## LES PLATS

ARRABBIATA Homemade Rigatoni Pasta with Tomato and Chili	25
FRITTATA A L'ESPAGNOL Spanish Frittata with Chorizo, Fire Roasted Red Pepper	26
ŒUFS BÉNÉDICTES ROYAL Eggs Benedict with Smoked Salmon and Hollandaise Sauce	38
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
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chili and Coriander	59
COQUELET AU CITRON CONFIT Marinated Baby Chicken	45
CÔTELETTES D'AGNEAU VIVIENNE Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts	74
STEAK & ŒUF Grilled Skirt Steak with Sweet Harissa, Chimichurri and Provençal Eggs	42

## LES ACCOMPAGNEMENTS

BROCCOLINI Broccolini with Chili and Ginger	12
GRATIN DAUPHINOIS Potato Gratin	14
SALADE VERTE Mixed Leaf Salad	12
BACON FUMÉ GLACÉ AU SIROP D'ERABLE Double Cut Grilled Applewood Bacon with Banyuls Maple Glaze	16

## LES DESSERTS

GÂTEAU AU FROMAGE FRAIS Vanilla Cheesecake with Berry Compote	17
PAIN PERDU FAÇON 'CYRUS' French Toast with Spiced Ice Cream	17

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.

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\* 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.