LES PETITES BOUCHÉES 12

VOL-AU-VENTS D'ESCARGOTS
Burgundy Snails in Puff Pastry

TARTARE DE THON
Tuna Tartar with Creamy Avocado and Puffed Pastry

TARTINE – BURRATA ET TOMATES
Burrata and Tomato Toast

CALAMARS FRITS
Crispy Squids with Paprika and Green Chili

BROCHETTES DE BŒUF ÉPICÉ
Beef Skewers with Rose Harissa

ARTICHAUT GRILLÉ ET CRÈME FRAÎCHE AU RAIFORT
Grilled Artichoke with Horseradish Sour Cream

BROCHETTES DE CREVETTES MARINÉES
Marinated Prawn Skewers

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 COCKTAILS

Available Monday To Friday from 5pm to 7pm
Exclusively at the bar and bar terrace

LA PLACE GARIBALDI



No.3 Gin, Luxardo Bitter Bianco, Orange
Water, Citrus Foam, Salted Campari Dust

Lui



Brioche Casa Lotos,
Sauternes, Clementine, Thyme
& Bitters, CO2

ELLE



Rosé Wine, Saint Germain, Truman
Vodka, Champagne Cordial, Peach &
Jasmin Soda

LE RENDEZ-VOUS



Saint Germain, Parsley Sorbet, Prosecco

MA CHÉRIE



Chamomile infused Mancino
Ambrato, Sherry, Apricot EDV, Olive

LA SUCETTE



Ketel One, Strawberry Yoghurt,
CO2 & Rosé Wine Lollipop

L'AFFAIRE



Croissant infused Bacardi Rum, Vermouth and Sherry
Blend, Mr. Black Cold Brew & Almond Whey

CHOICE OF PROVENÇAL MAGNUMS

Rosé, White or Red Magnums by the Glass