

MENU ST TROPEZ

\$60++ per person

HORS D'OEUVRES (choice of)

SALADE DE MAÏS ET POMME GRENADE

Sweet Corn Salad with Pomegranate and Herbs

RATATOUILLE AVEC FÊTA

Ratatouille with Feta Cheese

CROQUETTES DE BAR DU CHILI

Salted Chilean Seabass Croquettes with Roasted Pepper Relish

LES PLATS (choice of)

ARRABBIATA

Homemade Rigatoni Pasta with Tomato and Chilli

RISOTTO AUX CHAMPIGNONS ET CRÈME FRAÎCHE

Risotto with Seasonal Mushrooms and Parmesan

POISSON EN CROÛTE DE SEL DE GUÉRANDE

Salt Baked Snapper with Artichokes and Tomatoes

COQUELET AU CITRON CONFIT

Marinated Baby Chicken

LES DESSERTS (choice of)

GÂTEAU AU FROMAGE FRAIS

Vanilla Cheesecake with Berry Compote

PAIN PERDU FAÇON 'CYRUS'

French Toast with Spiced Ice Cream

SELECTION DE SORBETS

Selection of Homemade Sorbets

LES ACCOMPAGNEMENTS (additional \$9)

BROCCOLINI

Broccoli with Chilli and Ginger

HARICOTS VERTS

Green Beans with Garlic Oil

GRATIN DAUPHINOIS

Potato Gratin

SALADE VERTE

Mixed Leaf Salad

POMMES FRITES

French Fries with Garlic and Rosemary

20% service charge will be added to your final bill and will be distributed to LPM team.

A 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.

MENU MONTE CARLO

\$90++ per person

HORS D'OEUVRES (choice of)

BURRATA ET TOMATES

Burrata with Cherry Tomatoes and Basil

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

ESCARGOTS DE BOURGOGNE

Snails with Garlic Butter and Parsley

LES PLATS (choice of)

GNOCCHI À LA TOMATE FRAÎCHE

Homemade Gnocchi with Cherry Tomatoes

BAR DU CHILI GRILLÉ

Grilled Chilean Bass with Chilli and Lemon Confit

FILET DE BŒUF GRILLÉ, HARISSA ET CHIMICHURRI SAUCE

Grilled Filet Mignon with Sweet Harissa and Chimichurri

CANARD À L'ORANGE

Duck Confit with Orange and Endive

LES DESSERTS (choice of)

GÂTEAU AU FROMAGE FRAIS

Vanilla Cheesecake with Berry Compote

PAIN PERDU FAÇON 'CYRUS'

French Toast with Spiced Ice Cream

SÉLECTION DE SORBETS

Selection of Homemade Sorbets

LES ACCOMPAGNEMENTS (additional \$9)

BROCCOLINI

Broccoli with Chilli and Ginger

HARICOTS VERTS

Green Beans with Garlic Oil

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