

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 5.00

Tapenade of Niçoise Olives - Tapenade de Aceitunas Niçoise

Pissaladière 8.00

Onion Tart with Anchovies - Tarta de Cebollas con Anchoas

Petits Farcis Niçois 14.50

Veal Stuffed Mediterranean Vegetables - Vegetales Rellenos con Ternera

Poivrons Marinés à l'Huile d'Olive 8.50

Sweet Peppers in Olive Oil - Pimientos Dulces en Aceite de Oliva

Salade Niçoise 32.50

Niçoise Salad - Ensalada Niçoise

Salade de Choufleur 13.50

Salad of Cauliflower with Fourme d'Ambert Cheese - Ensalada de Coliflor con Queso Fourme d'Ambert

Salade d'Endives et Fourme d'Ambert 19.00

Salad of Endives, Fourme d'Ambert and Caramelised Walnut - Ensalada de Endivias, Fourme d'Ambert y Nueces Caramelizadas

Salade de Haricots Verts et Artichauts 15.00

French Beans Salad with Artichokes - Ensalada de Habichuelas Verdes y Alcachofas

Betteraves Marinées 8.50

Marinated Beetroot - Remolachas Marinadas

Salade de Lentilles Vertes 13.50

Salad of Green Lentils - Ensalada de Lentejas Verde

Taboulé de Quinoa 11.00

Quinoa Salad - Ensalada de Quinoa

Salade de Crustacés 25.00

Crab and Lobster Salad - Ensalada de Langosta y Cangrejo

Ratatouille et Feta 12.50

Mediterranean Vegetables Marinated in Olive Oil with Feta - Verduras Mediterráneas Marinadas en Aceite de Oliva con Queso Feta

Burrata et Tomates 20.50

Burrata with Fresh Datterini Tomatoes and Basil - Burrata con Tomates Datterini Frescos y Albahaca

Carpaccio de Boeuf 16.00

Lightly Cured Sirloin with a Pickle Dressing - Sirloin Ligeramente Curado con Aderezo de Pepinillo

*** Tartare de Thon 49.50**

Bluefin Tuna Tartare and Osetra Caviar - Tartar de Atún Rojo y Caviar Osetra

*** Carpaccio de Thon 19.50**

Carpaccio of Tuna - Carpaccio de Atún

*** Carpaccio de Sériole 23.50**

Carpaccio of Yellowtail - Carpaccio de Yellowtail

*** Saumon Finement Tranché 21.00**

Salmon Carpaccio with Guacamole - Carpaccio de Salmón con Guacamole

Crevettes Tièdes à l'Huile d'Olive 22.50

Warm Prawns with Olive Oil - Langostinos Calientes con Aceite de Oliva

Poulpe Finement Tranché 18.50

Thinly Sliced Octopus in Lemon Oil - Laminas Delgadas de Pulpo en Aceite de Limón

Beignets 16.00

Tempura Courgette Flowers and Anchovies Stuffed Sage - Flores de Calabacín en Tempura y Salvia Rellenas de Anchoas

Escargots 22.50

Snails in Fresh Herbs and Garlic Butter - Caracoles en Hierbas Frescas y Mantequilla de Ajo

Croquettes de Brandade 16.50

Salt Cod Croquettes with Oven Roasted Pepper Relish - Croquetas de Bacalao Salado Horneadas con Salsa de Pimiento Asado

Calamars Frits 12.00

Crispy Fried Baby Squid - Calamares Pequeños Fritos

18% service charge will be added to your final bill and will be distributed to La Petite Maison team. A 20% 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, shell fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions