

HORS D'ŒUVRES

Each dish is served when ready

TAPENADE Tapenade with Garlic Croutons	9
THE ONLY CAVIAR SIBERIAN* Crème Fraîche, Red Onions, Crispy Capers, Brioche	185
THE ONLY CAVIAR OSCIÈTRE* Crème Fraîche, Red Onions, Crispy Capers, Brioche	225
CALAMARS FRITS Crispy Squids with Paprika and Green Chili	17
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	12
SALADE DE CHOU-FLEUR Cauliflower Salad with Almond and Caraway dressing	23
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 NIÇOISE Niçoise Salad	39
SALADE D'ENDIVES AU GORGONZOLA Endive Salad with Gorgonzola and Caramelized Walnuts	23
RATATOUILLE AVEC FÊTA Ratatouille with Feta Cheese	19
SALADE DE HARICOTS VERTS ET ARTICHAUTS Green Bean Salad with Artichoke	21
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	21
BETTERAVES MARINÉES Marinated Beetroot	14
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 (Oscietra Caviar for an additional \$70)	35
CARPACCIO DE THON* Tuna Carpaccio with Hazelnut	27
CREVETTES TIÈDES À L'HUILE D'OLIVE Warm Prawns with Olive Oil and Lemon Juice	29
CROQUETTES DE BAR DU CHILI Salt Chilean Sea Bass Croquettes with Roasted Pepper Relish	19
FOIE GRAS POÊLÉ Pan Fried Foie Gras with Fig Jam	76
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	27
RIGATONI AUX CHAMPIGNONS Homemade Rigatoni with Cream and Seasonal Mushrooms	44
LINGUINE AUX PALOURDES ET CREVETTES EMINCÉES* Linguine with Clams, Chopped Prawns, Sweet Corn, Basil, and Parsley	39
PAPPARDELLE RAGOÛT DE VEAU Homemade Pappardelle Pasta with Veal Ragout and Mushrooms	33
BAR DU CHILI GRILLÉ Grilled Chilean Bass with Chilli and Lemon Confit	54
DAURADE ENTIÈRE AU CITRON Whole Sea Bream Baked with Provençal Herbs and Lemon	65
BAR RAYÉ PRÉPARÉ EN CROÛTE DE SEL DE GUÉRANDE Salt Baked Striped Sea Bass with Artichokes and Tomatoes	43
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chilli and Coriander	59
COQUELET AU CITRON CONFIT Marinated Baby Chicken	43
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	64
CANARD À L'ORANGE Duck Confit with Orange and Grilled Cabbage	49
BROCCOLINI Broccolini with Chilli and Ginger	12
HARICOTS VERTS Green Beans with Garlic Oil	12
GRATIN DAUPHINOIS Potato Gratin	12
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
POULET AU FOIE GRAS Whole Roasted Chicken with Foie Gras	175
CARRÉ D'AGNEAU Rack of Lamb with Spiced Couscous	195

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