

## 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	115
THE ONLY CAVIAR OSCIÈTRE* Crème Fraîche, Red Onions, Crispy Capers, Brioche	145
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
BURRATA À LA TRUFFE NOIRE* Burrata with Black Truffle	45
SALADE D'ENDIVES AU GORGONZOLA Endive Salad with Gorgonzola and Caramelized Walnuts	23
SALADE DE HARICOTS VERTS ET ARTICHAUTS Green Bean Salad with Artichoke	23
SALADE D'AVOCATS ET SUCRINE AU PARMESAN Avocado and Baby Gem Salad with Parmesan	21
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	21
CARPACCIO DE BŒUF Cured Sirloin with Pickle Dressing	24
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	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
FOIE GRAS POÊLÉ Pan Fried Foie Gras with Fig Jam	58
ESCARGOTS DE BOURGOGNE Snails with Garlic Butter and Parsley	28

### ROSÉ AND CAVIAR PAIRING

GÉRARD BERTRAND 'CLOS DU TEMPLE' + THE ONLY CAVIAR 290

#### 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

Each dish is served when ready

GNOCCHI À LA TOMATE FRAÎCHE Homemade Gnocchi with Cherry Tomatoes	29
RIGATONI À LA TRUFFE NOIRE Homemade Rigatoni Pasta with Black Truffle	75
PAPPARDELLE AU HOMARD ET ESTRAGON Lobster Pappardelle Pasta with Crispy Tarragon	54
RISOTTO AUX CHAMPIGNONS ET CRÈME FRAÎCHE Risotto with Seasonal Mushrooms and Parmesan	44
BAR DU CHILI GRILLÉ Grilled Chilean Bass with Chili and Lemon Confit	59
DAURADE ENTIÈRE AU CITRON Whole Sea Bream Baked with Provençal Herbs and Lemon	75
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chili and Coriander	59
BAR RAYÉ PRÉPARÉ EN CROÛTE DE SEL DE GUÉRANDE Salt Baked Sea Bass with Artichokes and Tomatoes	49
COQUELET AU CITRON CONFIT Marinated Baby Chicken	43
ENTRECÔTE GRILLÉ Grilled Rib Eye Steak	95
FILET DE BŒUF GRILLÉ EN CHIMICHURRI SAUCE Grilled Filet Mignon with Sauce 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 Chili and Ginger	12
CHOU GRILLÉ AU MIEL ET CITRON Grilled Savoy Cabbage with Honey Lemon Dressing	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
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