

HORS D'ŒUVRES

Each dish is served when ready

TAPENADE Tapenade with Garlic Croutons	11
THE ONLY CAVIAR BELUGA X* Crème Fraîche, Red Onions, Crispy Capers, Brioche, 30g	250
THE ONLY CAVIAR OSCIÈTRE* Crème Fraîche, Red Onions, Crispy Capers, Brioche, 30g	145
CALAMARS FRITS Crispy Squids with Paprika and Green Chili	17
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	14
SALADE DE MAÏS ET POMME GRENADE Sweet Corn Salad with Pomegranate and Herbs	26
BURRATA ET TOMATES Burrata with Cherry Tomatoes and Basil	24
SALADE D'ENDIVES AU GORGONZOLA Endive Salad with Gorgonzola and Caramelized Walnuts	25
SALADE DE HARICOTS VERTS ET ARTICHAUTS Green Bean Salad with Artichoke	25
SALADE D'AVOCATS ET SUCRINE AU PARMESAN Avocado and Baby Gem Salad with Parmesan	23
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	21
CARPACCIO DE BŒUF Cured Sirloin with Pickle Dressing	24
POULPE FINEMENT TRANCHÉ Thinly Sliced Octopus with Lemon and Green Chili Dressing	29
CARPACCIO DE SÉRIOLE DU JAPON* Yellowtail Carpaccio with Guacamole and Citrus Dressing	29
TARTE FEUILLETÉE AU THON ET GUACAMOLE Tuna Tartare on Puff Pastry with Guacamole / Add Osietra Caviar for an Additional 75	35
CREVETTES TIÈDES À L'HUILE D'OLIVE Warm Prawns with Olive Oil and Lemon Juice	31
ESCARGOTS DE BOURGOGNE Snails with Garlic Butter and Parsley	32
GNOCCHI À LA TOMATE FRAÎCHE	29

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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Homemade Gnocchi with Cherry Tomatoes

RIGATONI AUX MORILLES

Homemade Rigatoni Pasta with Cream and Morel Mushrooms

52

RISOTTO AU HOMARD

Lobster Risotto

74

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

79

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

47

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

74

CANARD À L'ORANGE

Duck Confit with Orange and Grilled Cabbage

49

BROCCOLINI

Broccolini with Chili and Ginger

14

GRATIN DAUPHINOIS

Potato Gratin

14

SALADE VERTE

Mixed Leaf Salad

14

POMMES FRITES

French Fries with Garlic and Rosemary

12

LES GRANDS PLATS

Subject to availability

LOUP DE MER ENTIER

Whole Grilled Branzino

Market price

CÔTE DE BŒUF ET GAULETTES DE POMMES DE TERRE

Bone-in Rib Eye with Potato Galette and Bordelaise Sauce

255

CARRÉ D'AGNEAU

Rack of Lamb with Spiced Couscous

195

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