

VOL-AU-VENTS D'ESCARGOTS

Burgundy Snails in Puff Pastry

CALAMARS FRITS

Crispy Squid with Paprika and Green Chili

TARTARE DE THON

Tuna Tartar with Creamy Avocado and Puffed Pastry

TARTINE – BURRATA ET TOMATES

Burrata and Tomato Toast

HOUMOUS DE HARICOTS DE LIMA

Butter Bean Hummus with Quinoa Crisps

BROCHETTES DE BŒUF ÉPICÉ

Beef Skewers with Rose Harissa

CROQUETTES DE BAR DU CHILI

Salt Chilean Sea Bass Croquettes with Roasted Pepper Relish

POULPE MARINÉ AUX HERBES

Marinated Octopus with Fresh Herbs

ARTICHAUT GRILLÉ ET CRÈME FRAÎCHE AU RAIFORT

Grilled Artichoke with Horseradish Sour Cream

BROCHETTES DE CREVETTES MARINÉES

Marinated Prawn Skewers

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 COCKTAILS

12

Available Monday To Friday from 5pm to 7pm
Exclusively at the bar and bar terrace

LA PLACE GARIBALDI

No.3 Gin, Luxardo Bitter Bianco, Orange
Water, Citrus Foam, Salted Campari Dust



LUI

Brioche La Travesia,
Sauternes, Clementine, Thyme
& Bitters, CO2



ELLE

Rosé Wine, Saint Germain, Truman
Vodka, Champagne Cordial, Peach &
Jasmin Soda



LE RENDEZ-VOUS

Saint Germain, Parsley Sorbet, Prosecco



MA CHÉRIE

Chamomile infused Martini Ambrato,
Sherry, Apricot EDV, Olive



LA SUCETTE

CO2 & Rosé Wine Lollipop



L'AFFAIRE

Croissant infused Bacardi Rum, Vermouth and Sherry
Blend, Mr. Black Cold Brew & Almond Whey



CHOICE OF PROVENÇAL MAGNUMS
Rosé, White or Red Magnums by the Glass