

## 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

Ketel One, Strawberry Yoghurt,  
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