

## *Printemps en Provence*

- Tomatini** 12  
*La Petite Maison in a cocktail.*  
*Fresh tomatoes muddled and white balsamic*  
*vinegar seasoned with salt and pepper in a Ketel One base.*
- Provencal Tonique** 16  
*Fresh garden herbs along with cucumber and citrus*  
*to balance the ultimate Gin and Tonic.*
- LPM Club** 17  
*La Petite Maison twist for an old timer delight from NY*  
*Raspberry, basil, elderflower, black pepper and Gin*
- Lavender Sour** 14  
*Because Lavender is the soul of Provence, we mixed with Hendrick's*  
*Crisp and tart with a floral sweetness.*
- The Greenwich** 15  
*Mystical combination of white rum and herbal liquor*  
*wellbalanced with mint and matcha tea*
- Kosui No Haru** 25  
*Created with iconic Chivas 18 combined with typical*  
*ingredients from japanese garden*

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## *La Petite Sélection de Cocktails*

- Vieux Carre*** 16  
*1930s New Orleans recipe named after the city's French Quarter – it's a potent but smooth cocktail just like the Crescent City*
- Peach Mule*** 14  
*A fine mix of Elyx Vodka, ginger and peach served in a traditional mule mug*
- Twinkle*** 19  
*Vodka and elderflower syrup shaken and topped up with Champagne*
- Negroni Blanc*** 12  
*Cousin of the Italian but this one with a beautiful french touch. It manages to be earthy, bitter, and floral all at once.*
- Bourbon Street*** 14  
*New Orleans inspired cocktail classic build of Bulleit Rye, lemon, sour, bitter.*
- Re-Presidente*** 15  
*Re-birth of an old classic based on Reposado Tequila. Election of El Presidente, let us know your vote!*

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## *La Petite Sélection de Cocktails*

- French Martini*** 16  
*A sweet foamy mix of Allaire Premium Vodka,  
Raspberry liqueur and pineapple juice.*
- Sagession*** 15  
*Spiced up refreshment, Sage, Beluga Noble Vodka  
perfumed and shaken till perfection.*
- Sbagliato*** 12  
*A delicious Italian mistake with Bitter, Vermouth  
and Prosecco*
- French 75*** 21  
*1915. A classic from Paris, Gin and Champagne with  
a hint of Citrus*
- La Petite Spritzer*** 15  
*White wine marked with some summer flavours and soda*
- Orange Mechanique*** 14  
*Woodford Reserve mixed with our spiced orange marmalade  
and a beautiful touch of Campari*

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## *Les Liqueurs*

<i>Amaretto di Saronno</i>	12
<i>Amaro Lucano</i>	12
<i>Baileys</i>	12
<i>Frangelico</i>	12
<i>Suze</i>	12
<i>Grand Marnier</i>	13
<i>Grand Marnier Centenaire</i>	40
<i>Sambucca</i>	12
<i>Sambucca Black</i>	12
<i>Fernet Branca Mentha</i>	12
<i>Fernet Branca</i>	12
<i>Benedictine</i>	12
<i>Green Chartreuse</i>	14
<i>Yellow Chartreuse</i>	14

## *Les Digestifs*

### ***Cognac***

<i>Godet Antarctica</i>	14
<i>Paul Beau VSOP</i>	20
<i>Paul Beau Hors d'Age Grande Champagne Cognac</i>	36
<i>Remy Martin XO</i>	70
<i>Hennessy XO</i>	70
<i>Hardy Noces D Or</i>	85
<i>Louis XIII 0.5oz</i>	85
<i>Louis XIII 1oz</i>	170
<i>Louis XIII 2oz</i>	340

### ***Armagnac***

<i>Janneau VS Grand Armagnac</i>	14
<i>Chateau Bordeneuve V.S.</i>	15
<i>Baron de Sigognac VSOP</i>	16
<i>Larressingle Armagnac VSOP</i>	22
<i>Larressingle Armagnac XO</i>	35
<i>Domaine Aurensan 20yr Tenareze Armagnac</i>	55

### ***Calvados***

<i>Boulard Pays d'Auge V.S.O.P</i>	14
<i>Christian Drouin V.S.O.P.</i>	22
<i>Eric Bordelet Single Cask 18ys</i>	65

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## *Les Whiskies*

### **Highlands**

<i>Oban 14 Years</i>	25
<i>Macallan 12 Year Old</i>	18
<i>Macallan 12 Year Old Double Cask</i>	18
<i>Macallan Fine Oak 15 Year Old</i>	35
<i>Macallan Fine Oak 17 Year Old</i>	75
<i>Macallan 18 Year Old Single Malt</i>	70
<i>Macallan Fine Oak 21 Year Old</i>	125
<i>Macallan Rare Cask</i>	85

### **Speyside**

<i>Glenlivet Founders Reserve</i>	12
<i>Glenmorangie 10 Years Old</i>	14
<i>Glenfiddich 12</i>	15
<i>Glenlivet 12 Years</i>	16
<i>Glenfiddich 14</i>	17
<i>Aultmore 12 Years Old</i>	18
<i>Glenfiddich 15</i>	19
<i>Balvenie 12 Years Old</i>	23
<i>Balvenie 14 Years Old</i>	25
<i>Glenfiddich 18</i>	35
<i>Glenlivet 18</i>	45

### **Islay**

<i>Laphroaig 10 Years Old</i>	17
<i>Ardbeg Corryvreckan</i>	25
<i>Lagavulin 16 Years Old</i>	30

### **Japanese**

<i>Suntory Toki</i>	16
<i>Nikka Yoichi</i>	25
<i>Hibiki Harmony</i>	25
<i>Nikka Miyagikyo</i>	25

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## *Les Whiskies*

### **Blends**

<i>Old Parr</i>	12
<i>Monkey Shoulder</i>	12
<i>Dewars 12 Years Old Blended Scotch</i>	13
<i>Johnnie Walker Black Label</i>	13
<i>Buchanan's 12 Years Old</i>	13
<i>Chivas Regal 12 Years Old</i>	14
<i>Buchanan's 18 Years Old</i>	23
<i>Chivas Regal 18 Years Old</i>	27
<i>Chivas Ultis</i>	55
<i>Royal Salute 21 Years Old</i>	69
<i>Johnnie Walker Blue Label</i>	79

### **Canadian**

<i>Crown Royal</i>	14
<i>Crown Royal XR</i>	38

### **French**

<i>Bastille Blended</i>	12
<i>Bastille Single Malt</i>	19

### **Irish**

<i>Jameson</i>	12
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### **Bourbon**

<i>Makers Mark</i>	12
<i>Bulleit Rye</i>	12
<i>Elijah Craig Small Batch</i>	12
<i>Woodford Reserve</i>	13
<i>Knob Creek Rye</i>	13
<i>Makers Mark 46</i>	14
<i>Basil Hayden</i>	16
<i>Blanton's Single Barrel</i>	17
<i>Jack Daniel's Frank Sinatra</i>	35

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## *Les Alcohols Blancs*

### ***Vodka***

<i>Ketel One</i>	12
<i>Beluga Noble</i>	12
<i>Stolichnaya</i>	12
<i>Belvedere</i>	13
<i>Chopin Potato</i>	13
<i>Russian Standard Platinum</i>	13
<i>Absolut Elyx</i>	14
<i>Allaire Collection Privée</i>	16
<i>Stoli Elit</i>	19
<i>Beluga Gold</i>	30
<i>Grey Goose VX</i>	30

### ***Rhum***

<i>Diplomatico Planas</i>	12
<i>Flor de Caña 4 Years</i>	12
<i>Diplomatico Mantuano</i>	12
<i>Zaya Gran Reserva</i>	12
<i>Don Q Single Barrel 2007</i>	12
<i>Diplomatico Reserva Exclusiva</i>	13
<i>Flor de Caña 7 Years</i>	14
<i>Mount Gay XO</i>	14
<i>Flor de Caña 18 Years</i>	16
<i>Ron Zacapa 23 Years Old</i>	16
<i>Don Q Gran Anejo</i>	21
<i>Ron Zacapa XO</i>	28
<i>Diplomatico Single Vintage</i>	30
<i>Allaire Crystal Reserve</i>	35
<i>Diplomatico Ambassador</i>	55

### ***Bières***

<i>Sapporo Light</i>	8
<i>Moretti</i>	8
<i>Kronenbourg 1664</i>	8

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## *Les Alcohols Blancs*

### ***Gin***

<i>Tanqueray</i>	12
<i>The Botanist</i>	12
<i>Plymouth</i>	12
<i>Bombay Sapphire East</i>	13
<i>Sipsmith London</i>	14
<i>Tanqueray 10</i>	14
<i>Martin Miller's Westbourne Stenght</i>	14
<i>Hendrick's</i>	15
<i>Oxley</i>	15
<i>Monkey 47</i>	28

### ***Agaves***

<i>Patron Silver</i>	15
<i>Patron Reposado</i>	17
<i>Patron Añejo</i>	19
<i>Patron XO Café</i>	12
<i>Roca Patron Silver</i>	22
<i>Roca Patron Reposado</i>	25
<i>Roca Patron Anejo</i>	27
<i>Don Julio Blanco</i>	15
<i>Don Julio Reposado</i>	17
<i>Don Julio Añejo</i>	19
<i>Don Julio 70</i>	22
<i>Don Julio 1942</i>	40
<i>Casamigos Blanco</i>	16
<i>Casamigos Reposado</i>	18
<i>Casamigos Anejo</i>	20
<i>Maestro Dobel Diamante</i>	12
<i>Allaire Aged Crystal</i>	25
<i>Casadragones Blanco</i>	25
<i>Clase Azul Plata</i>	25
<i>Clase Azul Reposado</i>	35
<i>Del Maguey Mezcal</i>	12
<i>Gracias A Dios Mezcal Reposado</i>	14
<i>Montelobos Mezcal</i>	14

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## *Les Boissons Chaudes*

### *Cafés*

<i>Espresso</i>	5
<i>Double Espresso</i>	7
<i>Macchiato</i>	5.5
<i>Americano</i>	7
<i>Cappucino</i>	7.5
<i>Caffe Latte</i>	7.5
<i>Iced Coffee</i>	7.5

### *Les Cocktails au Café*

<i>Espresso Martini</i>	14
<i>Irish Coffee</i>	14
<i>Carajillo</i>	17

### *Thés*

<i>Earl Grey</i>	5
<i>English Breakfast</i>	5
<i>Camomile</i>	5
<i>Gunpowder Green Tea</i>	5
<i>Peppermint</i>	5
<i>Oriental Green Tea</i>	5

### *Boissons Pétillantes*

<i>Coke</i>	6
<i>Diet Coke</i>	6
<i>Sprite</i>	6
<i>Fever Tree Tonic Water</i>	6
<i>Fever Tree Ginger Beer</i>	6
<i>Fever Tree Soda water</i>	6
<i>Fever Tree Ginger Ale</i>	6

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## *Les Cocktails sans Alcohol*

<b><i>Limonade Noire</i></b>	9
<i>Rosemary infused honey with verjuice activated charcoal topped and stired with soda water</i>	
<b><i>Berry Breeze</i></b>	8
<i>Mix of fresh berries shaken together with mint leaves lemon juice, homemade passionfruit syrup and finish with a touch of apple juice</i>	
<b><i>Jus de Fruits</i></b>	
<i>Cranberry</i>	6
<i>Tomato</i>	6
<i>Apple</i>	6
<i>Pineapple</i>	6
<i>Orange</i>	6
<i>Grapefruit</i>	6

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## *Les Petites Entrées*

<b>Tapenade</b> <i>Tapenade of Nicoise Olives</i>	5
<b>Pissaladière</b> <i>Onion Tart with Anchovies</i>	8
<b>Poivrons Marinés à l'Huile d'Olive</b> <i>Sweet Peppers in Olive Oil</i>	8.50
<b>Calamars Frits</b> <i>Crispy Fried Baby Squid</i>	12
<b>Petits Farcis Niçois</b> <i>Veal Stuffed Mediterranean Vegetables</i>	13.50
<b>Croquettes de Brandade</b> <i>Salt Cod Croquettes with Oven Roasted Pepper Relish</i>	15.50
<b>Escargots</b> <i>Snails in Fresh Herbs and Garlic Butter</i>	18.50
<b>Burrata et Tomates</b> <i>Burrata with Fresh Datterini Tomatoes and Basil</i>	20.50
<b>Carpaccio de Seriole</b> <i>Yellowtail Carpaccio</i>	22.50
<b>Crevettes Tièdes à l'Huile d'Olive</b> <i>Warm Prawns with Olive Oil</i>	22.50
<b>Tartare de Thon</b> <i>Bluefin Tuna Tartare and Oscietra Caviar</i>	35

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## Cigare

### **Cohiba: "Red Dot" Toro Tubo** **\$45**

Flavor: 3.0                      6 x 50                      Wrapper: Cameroon

*The Cohiba Red Dot took 6 years to develop. The dark rich wrapper is grown in the sub tropical West Africa climate of Cameroon. With Jember binder from Indonesia and choice Pilato Cubano leaves from the Dominican selected for their smooth-smoking qualities to balance the richness of the wrapper.*

### **Arturo Fuente: Magnum R Rosado Sungrown** **\$30**

Flavor: 4                      6 ¼ x 54                      Wrapper: Sungrown Rosado

*The Magnum R features an exclusive Rosado Sungrown wrapper from the lower primings of fine Ecuadorian plants and aged for almost a decade. With a wonderful sweet finish and elegant, complex undertones. Enjoy a Creamier Smoother cigar experience without sacrificing flavor.*

### **Macanudo: Hyde Park** **\$30**

Flavor: 2                      5 ½ x 49                      Wrapper: Connecticut Shade

*This is the number one selling cigar in the USA. Simply stated, it is the standard by which premium, mild, and easy to smoke cigars are measured nationally. The consistent quality construction and familiar flavor are truly a pleasure to enjoy.*

### **MonteCristo Discovery Series: Tubo** **\$30**

Flavor: 2.5                      Asst'd Sizes Wrapper:                      Connecticut Shade

*This famous old Cuban brand began in 1935. Now made in the Dominican, this extraordinary cigar has been specially packaged in a glass tube containing a cedar sheath to surround the cigar and continue the aging and mellowing process.*

### **Romeo y Julieta: Clemenceau Toro Tube** **\$30**

Flavor: 3                      6 x 50                      Wrapper: Indonesian

*This is the Dominican version of the famous Cuban cigar named from Shakespeare's story of the infamous love affair. A medium bodied cigar blended with Dominican Olar filler and binder from the famed Cibao Valley. Presented here in the stunning aluminum tube familiar to Cuban tradition.*

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