

Little
PARIS
is always a good idea.



Executive Chefs Herve & Loic Alcesilas

1355 Market Street | Tallahassee, Florida

850.765.7457 | LittleParisTallahassee.com



Executive Chefs Herve & Loic Alcesilas

Lunch

Tuesday– Saturday | 11:00 am – 3:00 pm

Dinner

Tuesday– Saturday | 5:00 pm – 9:00 pm

1355 Market Street | Tallahassee, Florida


850.765.7457 | LittleParisTallahassee.com

Ask us about Catering and Special Events!

*22% Gratuity Added to Parties of 6 or More | Cake Cutting \$3 per person
Corkage Fee \$20 per bottle; 2 bottle minimum*

Not all ingredients are listed. Alert your server to any special dietary and allergy needs. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Première

Brie Cheese Rôti  _____ 16
Topped with mushroom persillade, served with toast.

Escargot Vol au Vent  _____ 12 | 20
Mushrooms, cream, garlic butter. 6 pieces / 12 pieces

Beef Carpaccio  _____ 12
Lemon, parmiggiano truffle oil, tomato, balsamic glaze.

Meatball _____ 12 | 20
Beef, chorizo, tomato sauce, semoule. 3 pieces / 6 pieces

Beef Tartare _____ 18
Capers, pickles, onion, parsley, toast.

Meat and Cheese Board _____ 18
Chef's choice of locally sources meats and cheeses.



Foie Gras au Torchon _____ 26
Brioche, red fruit compote and rosemary.

Soupe

French Onion Gratinée _____ 10
Gruyere cheese, bread.

Soup of the Day  _____ 7
Ask your server for chef's daily soup selection.


Salade

Salade Blue Cheese   _____ 12
Spring mix, tomato, green apple, strawberry, walnut, blue cheese.

Salade Goat Cheese _____ 12
Spring mix, bacon, tomato, potatoes, goat cheese toast, balsamic dressing.

Salade Caesar _____ 10
*Romaine lettuce, parmiggiano, tomato, croutons,
Chef's Caesar dressing.*

Salade Comtoise _____ 12
Potatoes, sausage, comte cheese, salade, old mustard vinaigrette.





House   _____ 7
Spring mix, red onion, tomato, carrots, cucumber, balsamic dressing.

Add Chicken _____ 7

Add Shrimp _____ 8

Add Salmon _____ 9

Poisson


- Salmon**  _____ 27
Spelled black olive, tomato, green onion lobster bisque sauce.
- Trout**  _____ 34
Topped with shrimp kebab, brussel sprouts, bacon and lemon sauce.
- Grouper** _____ 38
Sauteed mushrooms, tomatoes, zucchini, garlic and parsley.
- Bouillabaisse**  _____ 42
Sea scallops, cod, clams, mussels, snapper, shrimp and potatoes.
- Sea Scallops**  _____ 38
Vegetables, parsley cream.
-
-

Végétarien


- Exotic Mushroom Risotto**   _____ 21
Exotic mushrooms, parmesan.
-
-

Viande

Duck Breast a l'orange _____ 38
French fries, ratatouille.

Beef Bourguignon  _____ 25
Traditional French beef stew, roasted potatoes, green onion.

Venison Rib Rack  _____ 48
Crumble ratatouille, roasted potatoes.

Beef Filet  _____ 46
Red onion confit, mashed potatoes, green beans, red wine sauce.

Airline Chicken Normandie  _____ 27
Mousseline, artichoke, date, chicken sauce.

Sides

Ratatouille	7	Green Beans	7
Embeurer Brussel Sprouts Bacon	8	Mashed Potatoes	6
Roasted Potatoes	6	Vegetables	7
French Fries	6		

Dessert

Les Profitteroles _____ 14
Choux pastry, vanilla ice cream, chantilly creme, hot chocolate sauce.

L'Opera Cake _____ 12
Coffee and chocolate cake, coffee macaroon, coffee ice cream, coffee coulis.

Fondant Chocolate  _____ 10
Molten chocolate cake, salted caramel sauce, vanilla ice cream.

Vanilla Crème Brûlée _____ 10

Poire Belle Hellène _____ 14
Vanilla ice cream, pear, chantilly creme, hot chocolate sauce and roasted almonds.

Boulangerie/Bakery

Croissant _____ 3.5 | Take Home 6 for 20

Chocolate Croissant _____ 3.5 | Take Home 6 for 20
Chef's Note: Croissants are cooked to order and take approximately 15 minutes.

Baguette (to go only) _____ 6

Bread Basket + Butter _____ 3





Gluten Free



Vegetarian

❖ Drink Menu ❖

❖ Red Wine ❖

	 
Pinot Noir, Blanville, 2021 <i>Pays d'Oc, France</i>	13 48
Cotes Du Rhone, Saint Cosme, 2020 <i>Rhone, France</i>	13 48
Malbec, Crocus, 2021 <i>Cahors, France</i>	13 48
Gigondas Chateau Du Trignon, 2016 <i>Rhone Valley, France</i>	19 89
Cabernet Franc, Domaine de la Chanteleuserie, 2021 <i>Loire, France</i>	15 69
Bordeaux Parenchere, 2019 <i>Bordeaux, France</i>	13 48
Châteauneuf-du-Pape, 2020 <i>La Solitude, France</i>	109
Bordeaux, Saint-Estephe Bear-Site <i>Bordeaux, France</i>	99
Beaujolais Village, Les Grandes Terres, 2018 <i>Languedoc-Roussillon Region, France</i>	72
Pinot-Noir, Premier Cru, Morey Saint Denis, 2020 <i>Cote-d'Or, France</i>	139

❖ White Wine ❖

	 
Louis Moreau Chablis, 2021 <i>Bourgogne, France</i>	17 68
Pinot Grigio, Terra Alpina <i>Trentino-Alto Adige, Italy</i>	12 45
Chateau Vitallis Pouilly-Fuisse <i>Bourgogne, France</i>	16 64
Sancerre, Alain Girard, 2021 <i>Veaugues, France</i>	15 60
Sauvignon Blanc, Henri Bourgeois, 2021 <i>Loire Valley, France</i>	12 45
Chardonnay, Auvigue <i>Mâcon Village, France</i>	16 64
Vouvray, Gautier, 2020 <i>Loire, France</i>	14 59
Riesling, Kuentz Bas <i>Alsace, France</i>	13 52



❖ Beer ❖

Stella Artois, 4.5%	6
Hoegaarden, 4.9%	6
Proof 850, 6.5%	5
Cigar City Jai Alai, 7.5%	5

❖ Rosé et Sparkling ❖

	 
By.OTT Rosé	79
Sancerre Rosé	12 50
Côtes de Provence Rosé, 2019 <i>Provence, France (750 ml)</i>	14 56
Francois Montand Rosé <i>Jura, France</i>	12 40
Francois Montand Brut <i>Jura, France</i>	12 40
Laurent Perrier Brut Champagne <i>Tours-Sur-Marne France, (375 ml)</i>	109
Vueve Clicquot	119
Rosé Laurent Perrier Champagne <i>Tours-Sur-Marne France (750 ml)</i>	159
Ruinart Blanc de Blac Champagne	199
Ruinart Rosé Champagne	249

❖ Dessert Wine / Digestif ❖

	 
Roumieu Lacoste Sauterne	14
Yquem, 2005, 3 oz	99
Graham's Porto, 10 years <i>Duoro, Portugal</i>	12
Graham's Porto, 20 years <i>Duoro, Portugal</i>	18
Graham's Porto, 30 years <i>Duoro, Portugal</i>	25
Naud XO Fine Cognac	24
Naud VS Fine Cognac	12
Naud VSOP Fine Cognac	18
Calvados Brandy <i>Normandy, France</i>	10
Genepy, Le Chamois, Liqueur 45% <i>Chambéry, France</i>	8
Pear Liqueur	10
Limoncello	8

❖ Other Beverages ❖

Fountain Soda	3	Root Beer	4
Perrier	4 6	Fresh Limonade	4
Iced Tea (<i>sweet/unsweet</i>)	3	Coffee	3
Juice	4	Espresso	3
(<i>orange, cranberry, tomato, apple</i>)		Cappucino or Latte	5
Evian Still	6	Hot Tea Selection	5
Evian Sparkling	6		

Ask your server for your favorite cocktail