


Little **PARIS** *is always a good idea.*

❖ *Lunch Menu* ❖



Executive Chefs Herve & Loic Alcesilas
1355 Market Street | Tallahassee, Florida
850.765.7457 | LittleParisTallahassee.com

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.

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



Gluten Free



Vegetarian

<i>Soupe</i>
French Onion Gratinée _____ 10 <i>Gruyere cheese, bread.</i>
Soup of the Day 🍷 _____ 7 <i>Ask your server for chef's daily soup selection.</i>

<i>Entrée</i>
Quiche Lorraine _____ 13 <i>Bacon, onion, cream, eggs. With petite salade.</i>
Chicken Crêpe _____ 14 <i>Mushroom and onion in béchamel, salade.</i>
Seafood Crêpe _____ 15 <i>Sea scallops, shrimp, fresh salmon, in béchamel, salade.</i>
Croque Monsieur _____ 14 <i>Ham, gruyère cheese, béchamel, salade. Add egg 2</i>
Boeuf Bourguignon _____ 26 <i>Traditional French stew, roasted potatoes</i>
Sauteed Chicken _____ 17 <i>Mushroom and bacon, rice pilaf.</i>
Trout _____ 18 <i>Vegetables, lemon sauce.</i>
Strip Loin _____ 28 <i>French fries and salade, red wine sauce.</i>
Gratin de la Mer _____ 27 <i>Seafood, salmon, mushroom, mashed potatoes, cheese gratin.</i>
Salmon _____ 18 <i>Spelled olive, tomatoes, green onion, lobster bisque sauce.</i>
Pork Cheek Confit _____ 19 <i>Mashed potatoes.</i>
Shrimp Kebab _____ 18 <i>Curry sauce, julienne vegetables and rice.</i>

<i>Sides</i>
Ratatouille _____ 7
Embeurer Brussel Sprouts Bacon _____ 8
Roasted Potatoes _____ 6
French Fries _____ 6
Green Beans _____ 7
Mashed Potatoes _____ 6
Vegetables _____ 7



<i>Dessert</i>
Les Profiterolles _____ 12 <i>Choux pastry, vanilla ice cream, chantilly creme, hot chocolate sauce.</i>
L'Opera Cake _____ 12 <i>Coffee and chocolate cake, coffee macaroon, coffee ice cream, coffee coulis.</i>
Fondant Chocolate _____ 10 <i>Molten chocolate cake, salted caramel sauce, vanilla ice cream.</i>
Vanilla Crème Brûlée _____ 10
Poire Belle Hellene _____ 14 <i>Vanilla ice cream, pear, chantilly creme, hot chocolate sauce, roasted almonds.</i>

<i>Boulangerie/Bakery</i>	
Croissant _____ 3.5 Take Home 6 for 20	
Chocolate Croissant _____ 3.5 Take Home 6 for 20	
<i>Chef's Note: Croissants are cooked to order and take approximately 15 minutes.</i>	
Baguette (to go only) _____ 6	
Bread Basket + Butter _____ 3	

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.

❖ 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