

Chef Philippe's Lunch Menu

Crêpes

(Served with a creamy garlic herb wine sauce.)

Smoked Seafood Shrimp, scallops and mussels with diced vegetables and swiss cheese	\$9.95
Smoked Fish Mackerel and trout, rice maison, spinach, and swiss cheese	\$8.95
Ratatouille Sautéed eggplant, zucchini, onions, green and red peppers	\$4.95
Ham Ham, spinach, potatoes and swiss cheese	\$5.95
Chicken Chicken, mushrooms, spinach and swiss cheese	\$5.95
Cordon Bleu Ham, chicken, spinach, eggs and swiss cheese	\$7.95
Shrimp Spinach, mushrooms and swiss cheese	\$7.95

Sandwiches

Croque-Monsieur Whole wheat bread, creamy swiss cheese sauce and ham broiled to perfection	\$4.95
Mediterranean Diced tomatoes, cucumbers, red onions, apples and tuna on a homemade french baguette	\$4.95

(The following are served with homemade french fries.)

Grilled Lamb Sliced medallions of lamb, lettuce, and fresh tomatoes	\$5.95
Grilled Chicken Sliced chicken, romaine lettuce and fresh tomatoes	\$5.95
Grilled Beef Sirloin Served on our homemade french baguette	\$5.95
Merguez Spicy homemade Tunisian sausage, lettuce, tomatoes and dijon sauce	\$5.95
Salmon Fresh grilled salmon on homemade french bread or a kaiser roll	\$6.95
Grilled Yellowfin Tuna Sandwich Lettuce, tomatoes, and homemade ailloli mayonnaise on french bread or a kaiser roll ..	\$6.95
Extra Homemade French Fries	\$2.25

Desserts

Chef Philippe's Millenium Crêpe Chocolate and bananas with orange sauce, whipped cream and fresh toasted hazelnuts	\$4.95
Crêpes Le Petit Paris Wonderful chocolate-hazelnut sauce and juicy pears	\$4.95
Crêpes du Louvre marble black and white chocolate and banana	\$4.95
Chantilly Crêpe Cinnamon and sugar topped with whipped cream	\$4.75

Fruit Crêpe du Jour Seasonal fresh fruit with a vanilla rum sauce	\$6.95
Plateaux Le Petit Paris Seasonal fresh fruit and assorted cheeses	\$8.95
Crème Brulee Parfumee à la Vanille French custard with a traditional crispy brown sugar crust	\$4.95
Espresso Crème Brulee Nouvelle creation du Chef - just mmm-mmm-mmm!	\$5.95
Crêpe à la Suzie Fruit with homemade crème patissiere	\$4.95
Le Grande Crêpe Flambé Crêpe flambé with brown sugar and deglazed with an orange sauce	\$4.95
Gateau de l'Opera Rich petit mocha chocolate cake ...	\$4.95
Le Grand Dessert Vanilla ice cream with whipped cream and cream puff with raspberry, orange, and chocolate sauces and toasted hazelnuts	\$5.95
Proffiteroles Cream puffs filled with vanilla ice cream, topped with chocolate sauce	\$4.95
Chef Philippe's Super Spectacular Flambé Seasonal fresh fruits, toasted almonds, vanilla ice cream in special cinnamon sauce	\$6.95
à la Mode Add ice cream to any dessert	\$1.95
Chef Philippe Five Star Café A light, sweet caffeine free coffee drink, brewed without water	\$2.95

Beverage Selections

Cold Beverages (Soda, Tea, Milk, Evian, Perrier)	\$1.95
Orangina (Sparkling citrus beverage.)	\$2.25
Republic of Tea (Blackberry Sage, Raspberry Quince, Ginger Peach Decaf.)	\$2.95
Hot Beverages (Gourmet Coffee)	\$1.75
Espresso	\$2.25
Cappuccino, Latte, Mocha, Tunisian Tea, Hot Tea	\$2.95
Chef Philippe's Unique Five Star Café A light sweet caffeine-free drink brewed without water	\$2.95

Lunch: Monday - Saturday 11:00 - 3:00

Dinner: Monday - Thursday 5:00 - 10:00

Friday - Saturday 5:00 - 11:00

- Closed Sundays -

- Call ahead for reservations -

Le Petit Paris • 865-0111

3210 South Grand Boulevard

Saint Louis, Missouri • USA

"South of Tower Grove Park."



Appetizers

- Le Petit Paris Lobster Crêpe** Served with portabella mushrooms, sundried tomatoes, and shallots in a creamy white wine sauce **\$7.95**
- Croûte Marseillaise** Shrimp, spinach, and swiss cheese in a puff pastry **\$5.95**
- Moules au Four** Broiled mussels with garlic and fresh herbs de Provence **\$5.95**
- Saumon Fumé Specialite du Chef** Smoked salmon on sliced toasted baguettes with homemade ailloli mayonnaise **\$5.95**
- Coquille Saint-Jacques** Scallops and fresh sauteéd vegetables with swiss cheese and a touch of white wine **\$6.95**
- Escargot de Bourgogne** Fresh snails, mixed with cayenne, sauteéd mushrooms, garlic and shallots, in a light white wine sauce, served with a pastry croustillante **\$7.95**
- Les Hûtres Normande** Oysters with garlic, butter, and fresh herbs with a touch of sherry **\$7.95**
- Chef Philippe's Seafood Plate Combo** Shrimp, oysters and mussels served with a puff pastry and fresh fruit garnish **\$11.95**
- Végétarien Coquille St. Paul aux Légume** Sautééd fresh vegetables in a light white wine sauce with swiss cheese and bread crumbs **\$4.95**
- Vegetable Croûte** Grilled peppers, jalapeños, onions, tomatoes, capers, thirteen secret spices, and virgin olive oil, baked in a puff pastry **\$5.95**
- Végétarien Artichoke Hearts** Stuffed with spinach mousse, swiss cheese and bread crumbs **\$6.95**
- Végétarien Croûte le Petit Paris** Portabella mushrooms, sundried tomatoes, and brie cheese in a puff pastry **\$6.95**
- Moules des Champs Elysees** One pound of fresh mussels in shell, simmered with sun-dried tomatoes, garlic, cream, and 13 secret spices. Served with homemade French bread **\$6.95**

Soupes

- Soupe du Jour** **\$3.95**
- Gratinée French Oignon** **\$3.95**
- Soupe de Homard** Bisque of Lobster **\$4.95**
- Velouté d'Agneau** Lamb Bisque **\$4.95**
- Potage de Légumes** Vegetable Soup **\$3.95**

Salades à la carte

- Chef Philippe's Salad** Mixed baby greens, smoked salmon, tomatoes, toasted pine nuts, homemade virgin olive oil vinaigrette, and homemade baguette croutons **\$6.95**
- Gourmet Caesar Salad** Fresh garden romaine lettuce, chef's special anchovy-based dressing and homemade baguette croutons **\$5.95**

- Salade Niçoise** Steamed green beans and potatoes, romaine lettuce, anchovies, tomatoes, cucumbers, eggs, fresh tuna and black olives drizzled with our homemade virgin olive oil vinaigrette **\$9.95**
- Salade de Poisson Fumé** Fruitwood smoked mackerel and trout, romaine lettuce, toasted almonds and our house vinaigrette **\$8.95**
- Salade de Fruits mer Fumé** Smoked seafood salad: smoked shrimp, mussels and scallops, romaine lettuce and hazelnut vinaigrette **\$8.95**
- Salade Maison** House salad with romaine lettuce, tomatoes, red onions, homemade vinaigrette and baguette croutons **\$3.95**

From the Grill

(Served with vegetable du Jour, potato du Jour, salad or soupe du Jour)

- Veal Forestiere** Sauteed veal, fresh herbs, garlic, shallots and mushrooms in a wine sauce with a touch of brandy **\$16.95**
- Pave Mignon du Chef** Seven ounces of prime filet, sliced and grilled to perfection covered with Chef Philippe's three pepper sauce **\$17.95**
- Lamb Noisette à la Riviera** Boneless lamb ribeye, grilled to order and seasoned with herbs de Provence **\$18.95**
- Côtelettes d'Agneau** Grilled lamb chop with a fresh rosemary, garlic, cream and lemon sauce **\$16.95**
- Combo Filet and Lobster** Petit filet, with a green peppercorn sauce, accompanied by a tender, delicious lobster tail in a light chardonnay-shallot sauce **\$25.95**
- Steak Diane** Medallions of beef, grilled to perfection with a light creamy mushroom sauce **\$17.95**
- Provimi Veal Chop** Ten ounces grilled to perfection with herbs de Provence, drizzled with a grilled portabella demi-glace **\$22.95**

Poultry

(Served with vegetable du Jour, potato du Jour, salad or soup du Jour)

- Millennium Chicken** Grilled to perfection and served with a pink wine-shallot and spinach sauce **\$12.95**
- Le Petit Paris Chicken Cordon Bleu** Succulent poached chicken breast, stuffed with turkey, ham, spinach, swiss cheese and fresh herbs, topped with Chef Philippe's light, delicate sauce **\$14.95**
- Duck Flambé au Cognac** Tender duck breast grilled to perfection, flambéed with cognac, and deglazed with sherry for a perfect made-to-order green peppercorn sauce **\$17.95**
- Duck à l'Orange** Tender duck breast grilled to perfection, and served with our homemade orange sauce Chef Philippe style **\$17.95**

Mediterranean Couscous

(With the Tunisian Touch!)

- Seafood Couscous** Fresh salmon, shrimp, tuna, mussels, fresh garden vegetable stew and thirteen secret spices **\$15.95**
- Lamb Couscous** Diced Lamb Mijoter with fresh garden vegetable stew, chick peas and Chef Philippe's special sauce **\$14.95**
- Chicken Couscous** Chicken baked to perfection with fresh garden vegetables and the Chef Philippe touch **\$13.95**
- Couscous Merguez** Spicy homemade Tunisian sausage, and fresh garden vegetables **\$14.95**
- Royal Couscous** seafood, diced leg of lamb, chicken breasts and merguez, a spicy homemade Tunisian sausage, olives and fresh garden vegetables **\$29.95**

Fresh Fish & Seafood Market

- Moules à la Tunisienne** Two pounds of fresh mussels in shell, simmered with sun-dried tomatoes, garlic, cream, and 13 secret spices. Served with homemade French bread **\$18.95**

(The following are served with vegetable du Jour, potato du Jour, salad or soup du Jour)

- Filet of Atlantic Salmon** Grilled boneless salmon served with a creamy shallot and chardonnay sauce . **\$14.95**
- Trout Almondine** Baked to perfection and topped with creamy shallots, almonds and white wine sauce **\$14.95**
- Broiled Tilapia à la Provencale** Meaty filet topped with a marinara sauce **\$15.95**
- Brochette aux trois Poissons** Grilled fresh tuna, salmon and tilapia with herbs de Provence, and a touch of white wine .. **\$16.95**
- Fresh Filet of Tuna** Served with a tangy white wine and sundried tomato cream sauce **\$17.95**
- Lobster à la marseillaise** Lobster tail served with creamy wine garlic sauce and a kiss of lemon **\$19.95**
- *Romantic Lobster for Two à la Parisienne** (when available) Fresh 1 1/2 pound lobster, presented tableside before cooking. Please call at least 24 hours in advance for this very fresh special order..... **\$27.95**

Chef Philippe's Artistic Végétarien Touch!

- Vegetarian Couscous** Fresh garden vegetables, vegetable stock and Chef Philippe's special touch **\$13.95**
- Vegetarian Brochette** Mushrooms, tomatoes, onions, green peppers and eggplant grilled and lightly drizzled with a garlic butter herb sauce, served on a bed of Le Petit Paris rice **\$14.95**
- Tomato à la Provencale** Fresh halved tomatoes stuffed with swiss cheese, spinach mousse, garlic and fresh shallots, broiled to perfection and served on a bed of ratatouille with Le Petit Paris Rice **\$14.95**
- Légumes à la St. Tropez** Fresh vegetables sauteed with garlic and seasoning. Deglazed with wine and cream sauce. Served on a bed of rice **\$14.95**