

...sourcing our ingredients from local organic farmers since 2006...

SALADS

- ROASTED BEETS & WILD ARUGULA** | Almond Crusted Baked Goat Cheese, Orange-Ginger-Mint Dressing 15.
FARMER'S MARKET SALAD | Gem Lettuce, Asparagus, Fennel, Red Peppers, Feta Cheese, Caper-Dill Vinaigrette 16.
ORZO PASTA SALAD | Farmer's Market Spring Vegetables, Pesto, Toasted Pine Nuts 14.
CAESAR SALAD | Parmesan, Baguette Crouton Thins, Creamy Caesar Dressing 13.
NIÇOISE SALAD | Grilled Albacore Tuna, Potato, Tomato, Red Pepper, Niçoise Olive, Marinated Onion, Hard-Boiled Egg, Anchovy 20.

CHEESE & CHARCUTERIE

(served with a complimentary Bread Basket)

- CHEESE PLATE** | Cremeux de Bourgogne, La Peral Blue, Piper's Pyramide, Petit Basque, Dried Fruit 18.
CHARCUTERIE PLATE | Prosciutto, Salami Etna, Coppa, Lomito, Cornichon 18.
COUNTRY TERRINE | Marinated Olives, Cornichon, French Butter 12.
FOIE GRAS AU TORCHON | Port Wine Reduction, Candied Walnuts, Dried Fruit, Toasted Brioche 25.
CHEESE & CHARCUTERIE PLATTER | Assorted Cured Meat, Terrine, Cheese 36.

APPETIZERS

- SOUP DU JOUR** 8.
FRENCH ONION SOUP 14.
BEEF CARPACCIO | Pickled Vegetables, Gribiche Sauce, Shaved Parmesan, Extra Virgin Oil 16.
TUNA TARTARE | Avocado, Tomato, Capers, Shallots, Parsley, Lemon Juice, Grilled Chickpea Flatbread 18.
SMOKED SALMON PLATE | Hard-Boiled Egg, Onion, Tomato, Caper, Cream Cheese, Brioche Toast 20.
ESCARGOT DE BOURGOGNE | Half Dozen, Garlic-Parsley Butter 16.
ALMOND CRUSTED CALAMARI | Saffron Aioli 14.
QUINOA, KALE & PARMESAN CROQUETTES | Tomato Coulis 14.
PEARLED BARLEY & PORCINI RISOTTO | Zucchini Noodles, Roasted Garlic, Parmigiano Reggiano 15.
STUFFED GLOBE ARTICHOKE | Cherry Tomatoes, Black Olives, Fava Beans, Basil, Feta Cheese, Red Onion, Balsamic Vinaigrette 15.
GRILLED MARINATED ZUCCHINI BLOSSOMS | Tomato Coulis, Basil Pesto 15.
SEASONAL MEDITERRANEAN SPREADS | Crudité, Whole Wheat Pita 16.

SANDWICHES & WRAPS

- HAMBOURGEOIS** | Angus Beef Burger, Onion Confit, Harissa Aioli, Pommes Frites 16. Fried Egg 2.
MOROCCAN MERGUEZ WRAP | Grilled Lamb Sausage, Carrot, Hummus, Harissa, Garbanzo Bean Flatbread, Pommes Frites 18.

ENTREES

- GRILLED STEAK FRITES** | Marinated Skirt Steak, Green Peppercorn Sauce, Pommes Frites 26.
FILET MIGNON Tournedos | Potato Purée, Sugar Snap Peas, Gorgonzola Port Wine Demi-Glace 29.
ROASTED ORGANIC HALF CHICKEN | Kale, Fingerling Potatoes, Garlic, Lemon, Basil, Black Olives, Tomato Confit Jus 26.
GRILLED ORGANIC SALMON | Roasted Quinoa, Steamed Asparagus, Baby Carrots, Saffron-Caper Sauce 27.
GRILLED MARINATED LOUP DE MER | Baby Artichoke, Fennel, Fingerling Potatoes, Pesto, Balsamic Reduction 26.
ALMOND CRUSTED WHITE FISH | Zucchini Noodles, Blistered Cherry Tomatoes, Potato Purée, Mustard Sauce 26.
MOULES FRITES | Steamed Mussels, White Wine Cream Sauce, Pommes Frites 23.
FETTUCCHINE | Baby Artichoke, Tomato Confit, Olives, Capers, Oregano, Parmigiano-Reggiano 19. Merguez | Chicken | Salmon 25.
QUINOA & GREEN LENTIL BOWL | Roasted Seasonal Vegetables, Tomato Coulis, Basil Pesto 21.

SIDES

- CHICKPEA FLATBREAD** | Hummus 8.
POMMES FRITES | Fines Herbes 6.
TRUFFLE POMMES FRITES 8. with Cheese 9.
KENNEBEC POTATO-ESPELETTE CHIPS 7.
BREAD BASKET | Dipping Oil 3.

CHEF'S SELECTION \$39

FIRST COURSE

choice of:

COUNTRY TERRINE | *Marinated Olives, Cornichon, French Butter, Toasted Baguette*

GRILLED MARINATED ZUCCHINI BLOSSOMS | *Tomato Coulis, Basil Pesto*

FARMER'S MARKET SALAD | *Gem Lettuce, Asparagus, Fennel, Red Peppers, Feta Cheese, Caper-Dill Vinaigrette*

SECOND COURSE

choice of:

GRILLED STEAK FRITES | *Marinated Skirt Steak, Green Peppercorn Sauce, Pommes Frites*

ROASTED ORGANIC HALF CHICKEN | *Kale, Fingerling Potatoes, Garlic, Lemon, Basil, Black Olives, Tomato Confit Jus*

MOULES FRITES | *Steamed Mussels, White Wine Cream Sauce, Pommes Frites*

QUINOA & GREEN LENTIL BOWL | *Roasted Seasonal Vegetables, Tomato Coulis, Basil Pesto*

pâtisseries du jour

DESSERTS

CHOCOLATE ÉCLAIR | *Baked Pâte à Choux, Pastry Cream* 7.

MIXED BERRY TART | *Market Seasonal Fruit* 9.

STRAWBERRY RHUBARB TART | *Baked Strawberries, Rhubarb* 8.

FRASIER | *Vanilla Mousseline, Strawberries, Kirsch Soaked Sponge Cake* 8.

POT DE CRÈME | *Chocolate Pudding Crème, Salted Caramel* 9.

SOUFFLÉ AU CHOCOLAT | *Crème Anglaise, Whipped Cream* 12.

CRÈME BRÛLÉE 10.

NOIR | *Dark Chocolate Mousse, Chocolate Devil's Cake* 8.

MACADEMIA NUT CHOCOLATE TART | *Dark Chocolate, Caramel, Macadamia Nuts* 8.

TROPEZIENNE | *Brioche Cake, Vanilla Pastry Cream* 8.

COCONUT CHEESECAKE | *Coconut, Cream Cheese, Graham Cracker Crust* 8.

FRENCH MACARON 2.

DESSERT OF THE DAY (please inquire your server)

SPECIALTY CAKES *from our Pastry Kitchen*

ORDER BIRTHDAY CAKES & MINI DESSERTS FOR SPECIAL EVENTS !

(order 48 hours in advance)

COFFEE & TEA

Refills for brewed coffee only. Almond milk .75 extra

COLD BREW COFFEE 5.50

COFFEE 3.75

AMERICANO 3.25 / 4.25

CAPPUCCINO 4.25 / 5.50

MOCHA 4.75 / 6.

MACCHIATO 3.75

LATTÉ 4.25 / 5.50

CAFÉ CRÈME 4.25

Add vanilla or caramel 0.50

ESPRESSO 3. | EXTRA SHOT 1.

HOT CHOCOLATE 4.50 / 5.50

MOROCCAN MINT TEA 3.

HOT TEA / PALAIS DES THÉS 4.

Big Ben Breakfast, Thé Des Amants (spiced), Thé Du Hammam (fruity),

Thé Des Lords (earl grey), Chamomile, Mint Herbal, Chai

COLD DRINKS

Refills for iced tea & vero water® only.

JUICE SERVED HERE | COLD PRESSED JUICES

• THE PIPE CLEANER *green apple, lemon, ginger* 10.

• GREEN EASY 11.

cucumber, apple, green pepper, lemon, kale, spinach, parsley, romaine

• CHARCOAL LEMONADE 9.

alkaline water, raw cane juice, lemon, montmorillonite clay, activated charcoal

MOROCCAN MINT ICED TEA (*sweetened*) 4.

TROPICAL FRUIT ICED TEA (*unsweetened*) 4.

SCHANER FARMS ORANGE JUICE 4.50 / 9.

SCHANER FARMS LEMONADE 6.

LORINA FRENCH LEMONADE (*original or strawberry*) 5.

COKE OR DIET COKE 4.

VERO WATER® | STILL OR SPARKLING 5.

No substitutions or modifications. 20% service charge will be added for parties of 6 or more.

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