

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

SALADS

- ROASTED BEETS & WILD ARUGULA | Almond Crusted Baked Goat Cheese, Orange-Ginger-Mint Dressing 15.
BABY KALE & SHAVED GREEN CABBAGE | Quinoa, Applewood Smoked Bacon, Maple Syrup, Sherry Vinegar 15.
LITTLE GEM LETTUCE & SHAVED ROOT VEGETABLE | Roasted Garlic & Caper Vinaigrette, Shaved Parmesan 15.
BELGIAN ENDIVE & APPLE | Candied Walnut, Pomegranate, Roquefort Cheese, Walnut Vinaigrette 16.
CAESAR SALAD | Parmesan, Baguette Crouton Thins, Creamy Caesar Dressing 13. Add: Salmon 7. | Chicken 6.
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 19.
CHARCUTERIE PLATE | Prosciutto, Salami Etna, Coppa, Lomito, Cornichon 19.
COUNTRY TERRINE | Marinated Olives, Cornichon, French Butter 14.
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.
HALF DOZEN OYSTERS | Mignonette 18.
PROSCUITTO DI PARMA & BURRATA | Grilled Balsamic Marinated Broccolini, Pine Nuts, Baguette Crostini 18.
TUNA TARTARE | Avocado, Tomato, Capers, Shallots, Parsley, Lemon Juice, Grilled Chickpea Flatbread 19.
DEVIL ON HORSEBACK SHRIMP | Spaghetti Squash, Capers, Balsamic Reduction 18.
ESCARGOT DE BOURGOGNE | Half Dozen, Garlic-Parsley Butter 17.
ALMOND CRUSTED CALAMARI | Saffron Aioli 14.
QUINOA, KALE & PARMESAN CROQUETTES | Sun-Dried Tomato Coulis, Cilantro Pesto 14.
BUTTERNUT SQUASH FRITTERS | Lemon Crème Fraîche, Sage, Toasted Pecans 15.
CAULIFLOWER & GRUYERE CHEESE SOUFFLÉ | Mustard Sauce 15.

SANDWICHES & WRAPS

- HAMBOURGEOIS | Angus Beef Burger, Onion Confit, Harissa Aioli, Pommes Frites 17. 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 28.
FILET MIGNON Tournedos | Roasted Fingerling Potatoes, Broccolini, Porcini Mushroom, Port Wine Demi-Glace 32.
ROASTED ORGANIC HALF CHICKEN | Sautéed Spinach, Yukon Gold Potato Puree, Lemon-Garlic Caper Oregano Jus 26.
CURRY LAMB STEW | Carrots, Turnips, Celery Root, Saffron Basmati Rice, Toasted Coconut, Golden Raisins 26.
GRILLED ORGANIC SALMON | Roasted Quinoa, Steamed Asparagus, Baby Carrots, Saffron Espelette- Sauce 27.
BAKED PACIFIC SNAPPER | Almond Crust, Spaghetti Squash, Pomegranate, Potato Purée, Mustard Sauce 26.
FRUITS DE MER FETTUCINE | Shrimp, Mussels, Calamari, Bay Scallops, Tomato Caper & Pernod Sauce 26.
MOULES FRITES | Steamed Mussels, White Wine Cream Sauce, Pommes Frites 24.
BUTTERNUT SQUASH & KALE CANNELONI | Ricotta Cheese, Parmigiano Reggiano, Pecan, Bechamel Sauce 22.
FETTUCINE | Broccolini, Sun-Dried Tomato, Porcini Mushroom, Toasted Pine Nuts, Garlic Confit, Parmigiano-Reggiano 19.
Merguez | Chicken | Salmon | Shrimp 25. (Gluten Free Fettuccine Available)

SIDES

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

CHEF'S SELECTION \$39

FIRST COURSE

choice of:

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

BELGIAN ENDIVE & APPLE SALAD | *Candied Walnut, Pomegranate, Roquefort Cheese, Walnut Vinaigrette*

BABY KALE & SHAVED GREEN CABBAGE | *Quinoa, Applewood Smoked Bacon, Maple Syrup, Sherry Vinegar*

QUINOA, KALE & PARMESAN CROQUETTES | *Sun-Dried Tomato Coulis, Cilantro Pesto*

SECOND COURSE

choice of:

ROASTED ORGANIC HALF CHICKEN | *Sautéed Spinach, Yukon Gold Potato Puree, Lemon-Garlic Caper Oregano Jus*

BAKED PACIFIC SNAPPER | *Almond Crust, Spaghetti Squash, Pomegranate, Potato Purée, Mustard Sauce*

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

BUTTER NUT SQUASH & KALE CANNELONI | *Ricotta Cheese, Parmigiano Reggiano, Pecan, Bechamel Sauce*

Pâtisserie du Jour

DESSERTS

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

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

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

CRÈME BRÛLÉE 10.

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

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

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

BOURBON PECAN PIE | *Maple Mascarpone Cream* 9.

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 6.

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 0.75

ESPRESSO 3. | EXTRA SHOT 2.

HOT CHOCOLATE 4.50 / 5.50

MOROCCAN MINT TEA 4.

HOT TEA / PALAIS DES THÉS 4.50

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

Thé Des Lords (earl grey), Rooibos Des Vahinés (vanilla, almond & marigold),

Chamomile, Mint Herbal, Chai

COLD DRINKS

Refills for iced tea & vero water® only.

GREEN EASY (cold-pressed juice) 11.

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

THE PIPE CLEANER (cold-pressed juice) 10.

green apple, lemon, ginger

MOROCCAN MINT ICED TEA (sweetened) 4.

TROPICAL FRUIT ICED TEA (unsweetened) 4.

SCHANER FARMS ORANGE JUICE 5./9.

SCHANER FARMS LEMONADE 6.

LORINA FRENCH LEMONADE (original or strawberry) 5.

COKE OR DIET COKE 4.

VERO WATER® | STILL OR SPARKLING 5.

GRAB A BOTTLE OF WINE TO TAKE-AWAY AT RETAIL PRICE
AND / OR ADD \$15 PER BOTTLE TO ENJOY AT THE TABLE !

BOOK YOUR SPECIAL EVENTS WITH US!

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

5PM - 10PM

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