

Le Petit Restaurant

13360 Ventura Blvd 91423-3939 · +18185017999 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 15

Soup Du Jour	\$6.95
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Onion Soup	\$7.95
with gruyere cheese	
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Lobster Bisque	\$8.95
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Organic Baby Mixed Green Salad	\$7.95
with house vinaigrette dressing	
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Caesar Salad	\$9.95
the tradition way	
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Goat Cheese Crostini Salad	\$10.95
mixed greens, dried pears & balsamic vinaigrette	
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Eggplant Tart	\$9.95
layered with spinach, onion, basil, tomato	
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Black Mussels "Poulette "	\$10.95
with white wine, shallots sauce	
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Escargot De Bourgogne	\$11.95
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Blue Crab Cakes	\$10.95
with pimento tartar sauce	
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Shrimp Picante	\$10.95
sautéed shrimp with bistro secret spices - a must!	
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Merguez a La Harissa	\$10.95
spicy moroccan lamb sausages	
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Cheese Platter	\$14.95
soft brie, sharp cheddar, gorgonzola cheese, caramelized walnuts dried apricots and sliced apple	
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Basket of Pommes Frites	\$4.95
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Side of Organic Vegetable Du Jour	\$5.95

PASTA 4

Fettuccine Primavera

tomato, garlic, basil, roasted garden vegetable and extra virgin olive oil

AVAILABLE OPTIONS

\$14.95

Add Chicken: \$5.95

Add Shrimp: \$7.95

Angel Hair Picante

tomatoes, fresh basil, roasted garlic and extra virgin olive oil

AVAILABLE OPTIONS

\$12.95

Add Chicken: \$5.95

Add Shrimp: \$7.95

Portobello Mushroom Ravioli

served with pink champagne sauce

\$15.95

Pumpkin Ravioli

served with sage sauce

\$16.95

ENTREES 13

Mary's Free Range Roasted Chicken

served with herbs de provence, pommes frites and thyme sauce

\$18.95

Breast of Chicken Picatta

sautéed in lemon butter, capers, served with haricots verts and mashed potato

\$19.95

Blackend Atlantic Salmon

over baby green, belgian endive, green beans and lemon balsamic vinaigrette

\$21.95

Lake Superior White Fish

served with petit legumes, rosemary roasted potatoes and lemon butter capers sauce

\$22.95

Black Mussels "Poulette "

served with white wine, shallots and basket of pommes frites

\$19.95

Veal Piccata

sautéed in lemon butter capers white wine sauce, served with haricots verts and mashed potato

\$23.95

Spiced Pan Seard Jumbo Shrimp

served on a bed of braised spinach with mashed potato and champagne sauce

\$25.95

Merguez

spicy moroccan sausages served with pommes frites

\$21.95

Baked Lamb Shank

in a red wine vegetable sauce, served with couscous and carrots

\$24.95

Charbroiled New Zealand Baby Lamb Chops

served with old fashion mustard sauce and pommes frites

\$28.95

Blue Cheese Angus Beef Burger

onion marmalade, portobello mushroom, tomato, lettuce and fries

\$15.95

Grilled Entrecote (Rib Eye Steak Usda Prime)

served with black peppercorn sauce and pommes frites

AVAILABLE OPTIONS

\$29.95

With Sautéed Mushrooms Add: \$3.50

Grilled Filet Mignon

center cut filet mignon, served with petit legumes, mashed potato and bordeaux glaze

\$32.95

APPETIZERS & SALADS 12

Baked Brie En Croute

served with champagne sauce

\$7.95

Tuna Tartar

served with avocado, fresh basil, black sesame seed and ginger soy sauce

\$12.95

Scottish Smoked Salmon

red onions, capers and mustard dill sauce

\$11.95

Heirloom Caprese Salad

heirloom tomatoes, fresh burrata cheese, basil oil and aged balsamic vinegar

\$10.95

Duck Foie Gras Mousse

served with toasted aegean gourmet whole wheat toast and fig spread

\$11.95

Beef Carpaccio

served with baby arugula, shaved parmesan cheese and lemon balsamic vinaigrette

\$9.95

Organic Baby Kale Salad

tomatoes, red onion, pears, parmesan cheese, walnuts, lemon and extra virgin olive oil

\$9.95

Black Truffle Perlage

mini blinis, crème fraiche, black truffle

\$14.95

Salad Du Bistro

spinach, wild arugula, avocado, blanched almonds, shaved parmesan and balsamic vinaigrette

\$8.95

Endive Salad

hearts of palm, caramelized walnuts and tarragon dressing

\$8.95

Beet Salad

baby mixed green, red onions, goat cheese and balsamic vinaigrette

\$9.95

French Pear Salad

baby arugula, radicchio, gorgonzola cheese, walnuts and lemon balsamic vinaigrette

\$9.95

MAIN COURSE 9

Baked Chilean Seabass Provencale

served petite legumes, fingerling potatoes and lemon butter tomato capers sauce

\$29.95

Potato Crusted Atlantic Salmon

served with aromatic vegetables and dill sauce

\$21.95

Seafood Paella Du Bistro	\$26.95
served with shrimp, wild jumbo scallops, black mussels, clams, calamari served with saffron rice	
Seafood Bouillabaisse Du Bistro	\$27.95
with jumbo shrimp, wild jumbo scallops, black mussels, clams and seabass	
Calves Liver	\$17.95
served with caramelized onion, garlic and mashed potato	
Lobster Crepes	\$21.95
fresh lobster meat, asparagus, cherry tomatoes rolled in lemon capers drizzled served with champagne sauce, black caviar and baby mixed green salad	
Prime New York Strip Steak	\$34.95
served with white truffle mashed potato and asparagus	
Crispy Duck	\$24.95
served with wild rice, haricots vert, carrots and a fusion of orange and grand mariner	
Steak Au Poivre	\$29.95
center cut filet mignon served with pommes frites and cognac peppercorn sauce	

DESSERT ²

Souffle Au Chocolat or Blanc	\$9.95
Souffle Au Grand Mariner	\$11.95

PORT WINE ⁷

Dow's Fine Tawny Porto	\$10.00
Six Grapes" Reserve W& J Graham's	\$10.00
Distinction Croft Special Reserve	\$10.00
Fonesca Porto Bin 27 Reserve	\$9.00
Fonseca Porto Siroco White Porto	\$9.00
Taylor Floodgate Porto, 2003	\$10.00
Warre's Warrior Reserve Porto	\$10.00

DESSERT WINE ³

Ice Wine Jackson-Trigg's Res. Videl	\$15.00
Mathilde Liqueur Piores	\$10.00
Riesling Muscat Pacific Rim	\$9.00

APERITIF ⁵

Dubonnet Rouge Chilled	\$9.00
Lillet Forech De France	\$9.00
Ricard Anise	\$9.00
Pernod Paris	\$9.00
Tuaca Liqueur Tuscany	\$9.00

COGNAC 10

Remy Martin V.S.O.P	\$12.00
Remy Martin X.O	\$30.00
Hennessy Privilege V.S.O.P	\$14.00
Hennessy X.O	\$30.00
Courvoisier V.S.O.P	\$12.00
Claude Chatelier VS	\$12.00
Armagnac De Montac V.S.O.P	\$12.00
Louis Xi X.O	\$12.00
Calvados Daron X.O	\$10.00
Camus Grand V.S.O.P	\$12.00

LIQUEURS 14

Grand Marnier	\$12.00
Sambuca Romana	\$10.00
Alexander Aqva Vila Grappa	\$9.00
Drambuie	\$10.00
B&B	\$10.00
Frangelico Hazelnut	\$10.00
Cointreau Orange	\$9.00
Chambord Raspberry	\$9.00
Bailey's Irish Cream	\$9.00
Kahlua	\$9.00
Amaretto	\$9.00

Galliano	\$9.00
Irish Mist	\$9.00
Tia Maria	\$9.00

DESERTS 12

Raspberry Crème Brulee	\$7.00
Baked with Fresh Raspberries	
Profiteroles	\$8.00
Vanilla Ice Cream, Whipped Cream, Chocolate Sauce and almonds	
Pot Du Chocolate	\$7.00
Baked Chocolate Mousse Served Chilled	
Bread Pudding	\$7.00
Served Warm with Whipped Cream & Caramel sauce	
Pear & Blueberry Cobbler	\$7.00
Served with Vanilla Ice Cream	
Sorbet Maison	\$7.00
Raspberry & Mango Your choice Individual Or combo	
Apple Tarte Tatin a La Mode	\$7.00
Warm upside down apple tart	
Apple Tart a La Mode	\$7.00
Served with caramel sauce (15 min)	
Hazelnut, Pecan Bourbon Tarte	\$7.00
Served with Hazel Nut Gelato	
Chocolate Fondant Cake	\$7.00
Dark Chocolate Cake, Rich Chocolate Fondant	
Souffle Au Chocolat	\$10.00
Served with Vanilla Bean Ice Cream, Chocolate And Vanilla Sauce and Whipped Cream (15 min)	
Cheese Platter	\$15.00
Soft brie, sharp cheddar, gorgonzola, dried apricots and sliced apple	