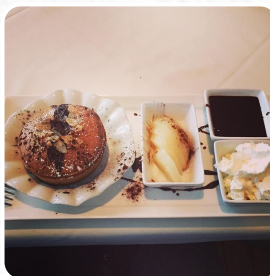




La Petite Maison - Atlanta Menu

<https://menulist.menu>

6510 Roswell Road Sandy Springs, GA 30328, Atlanta, United States
(+1)4043036600 - <http://www.lapetitemaisonbistro.com/>



The **menu of La Petite Maison - Atlanta** from Atlanta includes 144 food. On average, **food or drinks on the list** cost around \$16.8. The categories can be viewed below, and here you can find all the 144 dishes and drinks on their menu. In this Tavern offers you **tasty menus French-style**. This location offers **dishes, which are typical for the whole continent of Europe**. You can also look forward to tasteful vegetarian cuisine, additionally, there are good digestible **mediterranean food** on the menu. After eating (or during), you can relax at the bar with an extra alcoholic or non-alcoholic drink, a versatile brunch is offered here for breakfast, in the morning. If it for dessert still something dessert may be, also there La Petite Maison - Atlanta does not disappoint with its large **choice of desserts**, Furthermore, the customers of the taverns enjoy the comprehensive choice of the varied **coffee and tea specialties** that the Inn has to offer. Smoking is prohibited inside the building, and visitors with physical limitations can access the wheelchair-accessible premises. Payment with the common credit cards is no problem. The Tavern gladly offers you a selection of gluten-free food, there are also meat-free dishes available for those following a vegetarian lifestyle. Reserve your table easily online so that you don't have to wait on site, or simply call there for a reservation, the phone is [\(+1\)4043036600](tel:+14043036600).

La Petite Maison - Atlanta Menu



Alcoholic drinks

SANGRIA

brandy | lemon juice | / frozen lemonade concentrate | bottle of dry red wine | three sec | ...

Sashimi

TUNA CARPACCIO \$16.0

Süße desserts

CHOCOLATE MOUSSE \$10.0
Proteins | Coverage | Cinnamon

Vegetarian

GRATIN DAUPHINOIS \$7.0
Gr Of Potatoes | Of Milk | the gousse d'ail | Other, of a thickness of less than 10 mm | Gr Of Butter | ...

Antipasti

GREENS BEANS \$5.0

Sides

SAUTED SPINACH \$5.0

Sauces

SALSA

Lunch

QUICHE LORRAINE DU JOUR \$12.0

Vegetarian dishes

SPINACH TART \$6.0
butter | Cloves of garlic, chopped | small onion, chopped | packaged frozen chopped spinach, thawed and drained | can mushrooms, drained | ...

Pizza

RATATOUILLE

leaf of the bay | Other, of a kind used for the manufacture of goods | other | fresh basil | fresh thyme | ... \$6.0

Carpaccio

SALMON CARPACCIO \$16.0

Soup

ONION SOUP \$8.0
butter | salt | large red onions, thinly sliced | large sweet onions, thinly sliced | can of chicken broth | ...

Fromage et charcuterie

PLATEAU DE CHARCUTERIE \$17.0

Mexican

ENCHILADA

Adobo Lose | brown sugar | canned black beans | canned tomatoes | oil of canola | ...

Croques

CROQUE MONSIEUR \$12.0
For People | Slices Of Bread | G Minced Beef | Cotton | other than tomatoes | ...

French fries

FRENCH FRIES

Muffins

RASPBERRY

Reis-gerichte

WHITE RICE \$5.0

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Pizza - mittel ø 26cm

MILANESE

eggs | lemon wedges | olive oil | The panko | Other meat offal | ...

Snails

ESCARGOT

butter | Cloves of garlic, minced | helix snails, without shells | large fresh mushrooms

Sushi - inside-out-maki

SOFT SHELL CRAB

Soft shell crabs, cleaned | cheryaki glaze | \$16.0
Table spoon Worcestershire sauce | table spoon of mirin | table spoon soy sauce

Argentinisches rind

NEW YORK STEAK \$19.0

Entree

SALADE VERDI \$14.0

Open sandwich

CROQUE MADAME

Table spoon of butter | Cheddar cheese in shredded form | thick slices of white bread | \$12.5
slices of ham | egg

Poissons

FRITURE DE CALAMARS \$16.0

Accompagnements

SALADE MIXTE

Cups of Bean Sprouts, Rinse, Drained |
Cups Of Chopped Spinach (or Romaine) | \$10.5
Fresh cup sliced mushrooms | 1/2 cup chopped green shallots | Red Pepper In Strips | ...

Suggestions

SALADE DU PÊCHEUR \$18.0

Cocktail

MARGARITA

of tequila | The Commission shall adopt the following measures: | Lemon Juice | of citron vert | salt | ...

Le carni

FILET MIGNON ROSSINI \$40.0

From the counter

SOUPE DU JOUR

Kg Of Peas | G Chopped Onions | The cube | \$6.0
Cemented cilantro | A Small Piece Of Foie Gras | ...

Teas & herbal teas "grands crus"

VENDÔME \$20.0

Coin du boucher

ESCALOPE DE VEAU À LA NORMANDE \$26.0

Greens & salads

FRENCH BEANS

beans | pound dried Great Northern beans | \$7.0
whole clove | onion | Cloves of garlic, crushed | ...

Italian ice flavors

PASSION FRUIT

La Petite Maison - Atlanta Menu



Platters and baskets

SCALLOPS

butter, melted | bay scallops, rinsed and drained | seasoned dry bread crumbs | onion powder | garlic powder | ...

Formule du soir €25.9

ENTREE

Salads

SALADE NIÇOISE

Other vegetables | Cucumber | 200 g small broad beans and/or 12 small local artichokes, sliced (depending on the season, in this case today I used 6 purple artichokes) | Other | Small Fresh Onions (spring Onions) | ... **\$14.0**

HOUSE SALAD

large head of lettuce- rinsed, dried and torn into bite sized pieces | large iceberg head - rinsed, dried and torn into bite-sized pieces | can artichoke hearts, drained and quartered | Red onion in slices | Dried peppers, drenched | ... **\$10.0**

Non alcoholic drinks

LEMON

lemon | lemon juice | other | sugar

WATER

Seafood

SHRIMP

Acid cream | butter | Other | Other | Nutmeg | ...

SHRIMP SALAD

Beef dishes

BEEF CARPACCIO

eggs | table spoon Dijon mustard | fresh lemon juice | extra virgin olive oil | vegetable oil | ... **\$15.0**

FILET MIGNON

seasoned salt to taste | cracked black pepper to taste | extra virgin olive oil | balsamic vinegar | table spoon Dijon mustard | ...

Mexican dishes

TACO

avocado | bay leaves | beef broth | cinnamon | corn tortillas | ...

TACOS

avocado | bay leaves | beef broth | cinnamon | corn tortillas | ...

Croque

CROQUE POULET \$12.0

CROQUE VEGETARIEN \$12.0

Entrees

LINGUINI SHRIMP AND SCALLOPS \$23.0

CHILE RELLENO

Restaurant category

DESSERT

FRENCH

champagne | The gin. | ice cubes | lemon juice | sugar

La Petite Maison - Atlanta Menu



Side dishes

FRENCH FRIES

Other | black pepper | oil of canola | Other | Dijon mustard | ...

FRENCH FRIES

Rosé potatoes, cut into strips of equal size | quart vegetable oil for frying | salt to taste \$4.0

RICE

butter | olive oil | Cabbage, chopped | long-grain white rice | chicken stock | ... \$4.0

Starter

SALADE DE CHÈVRE CHAUD \$12.0

CARPACCIO DE BOEUF

Two trays of pre-sliced organic beef | Sun-dried Tomatoes, Cut Into Thin Strips | Other | Lemon Juice | Olive Oil And Rapeseed With Garlic | ... \$15.0

ASSIETTE DE DÉGUSTATION \$18.0

Salads and appetizers

SALADE BELLE NICOISE \$14.0

SALADE CHEZ NOUS \$20.0

ASSIETTE DE POIVRONS GRILLÉS \$15.0

Suggestions du chef

CUISSES DE GRENOUILLES ET SA PERSILLADE \$26.0

COQUILLES ST.JACQUES MONACO \$30.0

POELLÉE DE SCAMPIS À LA PROVENÇALE \$28.0

Main course

PAN BAGNAT \$12.5

PENNE 4 FROMAGES \$13.0

MARMITTE DU PÊCHEUR \$28.0

MOULES POULETTE \$16.0

Special appetizers

AVOCADO SAUCE COCKTAIL \$15.0

NOS ESCARGOTS MAISON \$12.0

ASSIETTE DE FOIE GRAS MAISON ET SON CHUTNEY \$26.0

SAUMON FUMÉ ET SA CRÈME FOUETTÉE \$22.0

Press sandwiches

TOMATOES, MOZZARELLA, GOAT CHEESE, BASIL \$11.0

TOMATOES, HAM, MOZZARELLA \$12.0

CHICKEN BREAST, TOMATOES, MOZZARELLA \$12.0

EGGPLANT, TOMATOES, ONION COMPOTE, MOZZARELLA, BASIL \$12.5

Desserts



SALADE LANDAISE \$20.0

CRÈME BRÛLÉE
Whole Liquid Cream | Vanilla | Of Milk | G Of Sugar | yellow eggs \$10.0

TARTE TATIN
Short crust pastry roll | 1.3 Kg Of Golden Potatoes | G Of Sugar \$10.0

TARTE POIRE CHOCOLAT \$10.0

PROFITEROLES

Dessert

CHOCOLAT CRÈME BRULÉE \$10.0

PISTACHIO CRÈME BRÛLÉE \$10.0

TIRAMISU FAÇON CATHY \$10.0

MELBA DE FRUITS ROUGES \$10.0

PROFITEROLES \$10.0

La Petite Maison - Atlanta Menu



Pastas - les pates

LINGUINI PISTOU	\$11.0
LINGUINI TOMATOES AND BASIL	\$11.0
LINGUINI SAUMON	\$14.0
LINGUINI 4 FROMAGES	\$13.0
LINGUINI TOMATOES	\$12.0
LINGUINI SCAMPIS	\$19.0

Salads - les salades

SALADE DE PENNE	\$14.0
SALAD VERDI	\$12.0
SALADE DE LA PROMENADE	\$16.0
SALADE DE POIVRONS GRILLÉS	\$12.0
CHICKEN ROASTED SALAD OVER GREENS AND TOMATOES	\$13.0
SALMON ROASTED SALAD OVER GREENS, TOMATOES AND LEMON	\$15.0

These types of dishes are being served



DESSERTS

BREAD

SOUP

STEAK

olive oil | lime juice | Cloves of garlic, minced | tuna steaks | fresh mango - peeled, pitched and chopped | ...

FISH

G Of White Fish (we Took Julienne) | G Flour (there Was Some Leftover) | Eggs | G Breadcrumbs | Olive Oil | ...

SALAD

Head leaf lettuce, torn into bite-sized pieces | pears - peeled, cored and chopped | Roquefort cheese, crumbled | Avocado - peeled, pitted and diced | green onions in thin slices | ...

TOSTADAS

PASTA

Fish & seafood - les poissons

SAUMON GRILLÉ ET SON PISTOU	\$17.0
SAUMON SAUCE MIEL ET CITRON	\$18.0
ESPADON ET SON BEURRE BLANC	\$19.0
FRITURE ROYALE	\$24.0
STEAK DE THON SAUCE AU POIVRE	\$28.0
THON À LA PROVENÇALE	\$29.0
MOULES NIÇOISE	\$16.0
SCAMPIS BELLE ILE	\$26.0
ESPADON AUX CITRONS CONFITS ET SON BEURRE BLANC	\$6.0

La Petite Maison - Atlanta Menu



Dishes are also prepared with these ingredients



CHOCOLATE

MILK

BUTTER

CHICKEN

For garnish: | Chicken breasts (already cooked, thickened) | Diced Carrots | Celery (diced) | 1 Onion (or 2 Shallots) | ...

CHILI

FRUIT

MEAT

white pepper | black olives | black pepper | dried basil | dried oregano | ...

BEEF

Chinese Egg Noodles (Mie) | Salt And Pepper | onion | Other, of a thickness of less than 10 mm | Ginger | ...

RICE

LACHS

The Strip Noodle | Leaf Spinach | onion | garlic | Food Starch | ...

TUNA

I'm Willow | olive oil | tablespoon of lemon juice | fresh parsley chopped | Garlic, minced | ...

DUCK

Meats - les viandes

BURGER PETITE MAISON	\$16.0
POULET DE CHEZ NOUS	\$16.0
POULET CARAMÉLISÉ AU CITRON	
DEMI POULET CARAMELISÉ AU CITRON	\$23.0
DEMI POULET CHASSEUR	\$25.0
ESCALOPE DE VEAU À LA NIÇOISE	\$25.0
NEW YORK STRIP STEAK BEURRE MAITRE D 'HOTEL	\$26.0
NEW YORK STRIP STEAK À L'ECHALOTTE	\$28.0
NEW YORK STRIP STEAK À LA NIÇOISE	\$28.0
FILET MIGNON SAUCE ROQUEFORT OU POIVRE	\$35.0
FILET AUX CÈPES	\$38.0
MAGRET DE CANARD ET SES FRUITS DE SAISON	\$32.0
DEMI CANARD ROTI À LA PARISIENNE	\$30.0
POELLÉE DE FOIE GRAS LA PETITE MAISON	\$34.0
COTES D'AGNEAU À LA PROVENÇALE	\$34.0
COTE DE BOEUF LAFAYETTE	\$38.0

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La Petite Maison - Atlanta

6510 Roswell Road Sandy Springs, GA 30328, **Opening Hours:**
Atlanta, United States

Monday 11:30-14:00

17:30-21:00

Tuesday 11:30-14:00

17:30-21:00

Wednesday 11:30-14:00

17:30-21:00

Thursday 11:30-14:00

17:30-21:00

Friday 11:30-14:00

17:30-22:00



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