

PETIT TROIS



Parties & Events

Chef Ludo Lefebvre



Chef Ludo Lefebvre is one of the most influential chefs in Los Angeles, helping revolutionize the city's dining culture. After training in France for 12 years with many of the country's greatest masters including Alain Passard and Pierre Gagnaire, Ludo moved to Los Angeles and was soon awarded the prestigious Mobil Travel Guide Five Star Award at two different restaurants: L'Orangerie in 1999 and 2000 and Bastide in 2006. From 2007 to 2012, he toured with his innovative "LudoBites" and quickly became known as the "pop-up king." He has been credited with igniting the phenomenon of the pop-up restaurant and establishing its viability as a business model.

Originally from Burgundy, Chef Ludo brings his classical training and signature flair to French food, sourcing the best ingredients, and making simple classics exciting and new. Instant fan favorites include the Burgundy Escargot, the Big Mec, a Best Burger in America winner, and the Omelette Petit Trois, a perfectly soft omelette filled with boursin cheese.



Ludo has been named one of the "World's 50 Greatest Chefs" by Relais & Chateaux and was a James Beard Award finalist for "Rising Star Chef," "Best Chef, West" and "Best Culinary Program" for *Mind of Chef*. In December 2015, Ludo received the prestigious Chevalier de Arts des Lettres award from his home country of France.

Ludo starred in three seasons of the ABC hit cooking competition, *The Taste*. He is the author of two cookbooks; *LudoBites, Recipes and Stories from the Pop-Up Restaurants of Ludo Lefebvre* and *Crave, The Feast of the Five Senses*.



About Petit Trois



Petit Trois, Chef Ludo's "Bar a la carte" concept, opened in July 2014 and was honored as a 2015 James Beard finalist for Best New Restaurant. The second location of Petit Trois opened in Sherman Oaks, CA in April 2018 and added a larger dining room and weekend breakfast service. Both restaurants feature expansive, award winning wine lists as well as thoughtfully curated cocktail programs showcasing French spirits and aperitifs.

Since opening, Petit Trois has garnered praise from casual foodies to revered food critics alike. In 2019, Petit Trois earned the Bib Gourmand designation upon the Michelin Guide's return to Los Angeles. Additionally, Petit Trois has been a fixture on the LA Times' annual 101 Best Restaurants in Los Angeles list.





Events at Petit Trois



Our Spaces



Le Valley



13705 Ventura Blvd
Sherman Oaks 91423

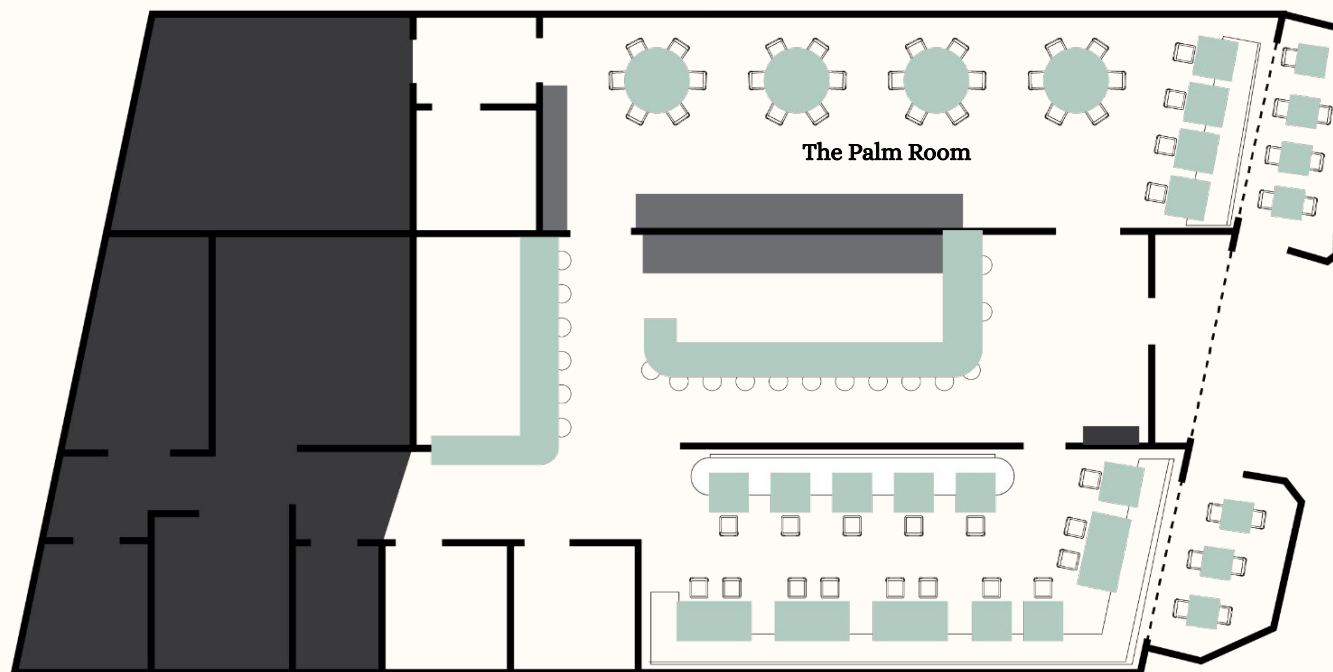


Petit Trois Le Valley opened in 2018 in Sherman Oaks. This second, more spacious location, channels a lavish French Brasserie, with its marble bar, banquette-lined dining room, and a Chef's counter overlooking the open kitchen.

A second dining room can be reserved for large group dining and private events.



Floor Plan



Spaces & Minimums

Area & Party Size	Weekday Lunch (before 4pm)	Weekday Dinner (4pm and later)	Brunch (Sat/Sun before 4pm)	Weekend Dinner (4pm and later)
9-20 Guests	\$75 Per Person	\$95 Per Person	\$60 Per Person	\$95 Per Person
PDR Buyout (21-40 Guests)	\$4,000	\$4,000	\$5,500	\$5,500
Full Restaurant Buyout (40+ Guests)	\$15,000	\$20,000	\$15,000	\$25,000



L'Original



718 N Highland Ave
Los Angeles 90038

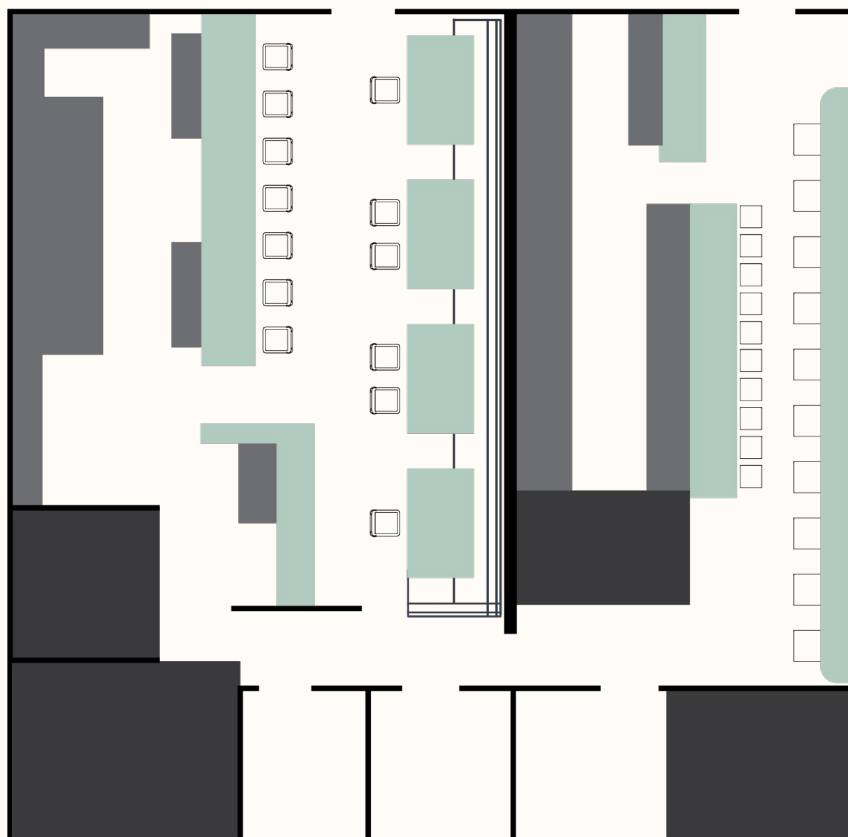


Petit Trois L'Original opened its doors in 2014 in a nondescript strip mall in Hollywood. It transports diners to a classic bistro in Paris with its intimate dining room, which has 21 counter seats and an open kitchen. This location also has a patio area out front and a dining room next door with tables that can seat 20+ guests.

L'Original



Floor Plan



Spaces & Minimums

Area & Party Size	Weekday Lunch (before 4pm)	Weekday Dinner (4pm and later)	Lunch (Sat/Sun before 3pm)	Weekend Dinner (4pm and later)
8-10 Guests	\$75 Per Person	\$95 Per Person	\$60 Per Person	\$95 Per Person
Private Dining Room 22 + 6 Bar Seats	\$7,000	\$7,000	\$8,500	\$8,500
Full Restaurant Buyout (40+ Guests)	\$10,000	\$15,000	\$10,000	\$18,000



Our Menu





Family-Style Brunch Menu



\$60 per person

Snacks for the Table

Assorted Pastries

Croissants, Pain Au Chocolat,
Beignets

Baguette, & Bordier Butter

with Seasonal Jam

Appetizers

choose two

Boston Lettuce Salad

Dijon Vinaigrette

Warm Goat Cheese Salad

Mesclun Greens, Balsamic Vinaigrette,
Country Toast

Seasonal Farmer's Market Salad

Ask For More Details

Frisée Aux Lardon (+ \$8pp)

Poached Egg, Bacon Lardons,
Garlic Breadcrumbs,
Warm Sherry Vinaigrette

Cheese And Fruit (+ \$12pp)

Artisanal Cheese, Seasonal Fruits,
Accoutrements

Entrées

choose two

Avocado Tartine

Harissa, Creme Fraiche

Smoked Salmon Tartine

Scrambled Egg, Creme Fraiche, Caper Berry

Croque Monsieur

Parisian Ham, Gruyere Cheese,
Mornay Sauce

Jambon Beurre

Parisian Ham, Bordier Butter, Gruyere Cheese,
Cornichons, Frites

Steak Frites (+\$20 pp)

Bavette Steak, Bearnaise Butter, Frites

Desserts

Choose Two

Apple Tarte

Vanilla Cream

Creme Brulee

Tahitian Vanilla Custard

Chocolate Mousse

Chantilly Cream

Croissant Bread Pudding (+ \$4pp)

Chocolate, Almond, Orange

All pricing is subject to 4% surcharge, 9.5% sales tax, and gratuity.

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

Family-Style Dinner Menu



\$75 per person

Snacks for the Table

Olives

Orange Peel, Chili

Baguette & Bordier Butter

Options to Add on:

Chicken Liver Mousse (+\$7pp)

Salmon Rilletes (+\$8pp)

Appetizers

choose two

Boston Lettuce Salad

Dijon Vinaigrette

Warm Goat Cheese Salad

Mesclun Greens, Balsamic Vinaigrette,

Country Toast

Seasonal Farmer's Market Salad

Ask For More Details

Steak Tartare (+12pp)

Fried Shallots, Country Toast

Entrées

choose two

Poulet Roti

Roasted Poulet Jus, Pommes Paillasson

Trout Almondine

Brown Butter, Lemon Supremes, Toasted Almonds,

Capers, Haricot Verts

Pistou Pasta

Basil, Pine Nuts, Parmesan, Pecorino,

Stracciatella Cheese

Beef Tenderloin (+22pp)

Sarawak Pepper, Cognac Cream Sauce, Frites

Desserts

Choose Two

Apple Tarte

Vanilla Cream

Creme Brulee

Tahitian Vanilla Custard

Chocolate Mousse

Chantilly Cream

Cookies Fait Maison (+4pp)

Chocolate Palmiers, Malted French Meringues,

Orange Honey Madeleines

All pricing is subject to 4% surcharge, 9.5% sales tax, and gratuity.

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

Family-Style Dinner Menu



\$95 per person

Snacks for the Table

Olives

Orange Peel, Chili

Baguette & Bordier Butter

Options to Add on:

Chicken Liver Mousse (+\$7pp)

Salmon Rilletes (+\$8pp)

Artisanal Cheese (+\$10pp)

Caviar and Creme Fraiche (+MP Flat Fee)

Appetizers

choose two

Boston Lettuce Salad

Dijon Vinaigrette

Seasonal Farmer's Market Salad

Ask For More Details

Belgian Endive Salad

Walnut, Avocado, Anchovy,

Formaggio Di Fossa, Sherry Vinaigrette

Steak Tartare

Fried Shallots, Country Toast

(add Caviar \$12pp)

Crab Supreme

Nuoc Mam Vinaigrette,

Herb Salad

Entrées

choose two

Poulet Roti

Roasted Poulet Jus, Pommes Paillasson

Trout Almondine

Brown Butter, Lemon Supremes, Toasted Almonds,

Capers, Haricot Verts

Pistou Pasta

Basil, Pine Nuts, Parmesan, Pecorino,

Stracciatella Cheese

Steak Frites

Bavette Steak, Bearnaise Butter, Frites

Beef Tenderloin (+22pp)

Sarawak Pepper, Cognac Cream Sauce, Frites

Desserts

Choose Two

Apple Tarte

Vanilla Cream

Creme Brulee

Tahitian Vanilla Custard

Chocolate Mousse

Chantilly Cream

Cookies Fait Maison (+4pp)

Chocolate Palmiers, Malted French Meringues,

Orange Honey Madeleines

All pricing is subject to 4% surcharge, 9.5% sales tax, and gratuity.

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

Beverage



Beverages are available on consumption.

We have a full bar, extensive wine list, and a suite of non-alcoholic options including, juices, sodas, and coffees.

Please reach out for our full beverage list as well as any special requests that you may have for your specific event

All pricing is subject to 4% surcharge, 9.5% sales tax, and gratuity.
Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

PETIT TROIS



Ready to book an event?

Email us at
events@petittrois.com
to get started.