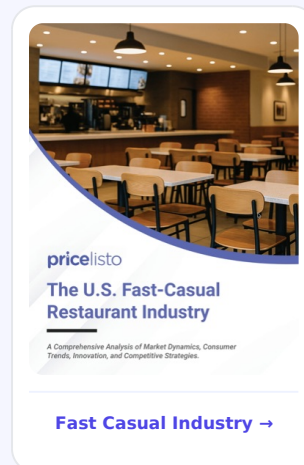




Petit Trois

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers (Dinner)

ITEM	PRICE
Housemade Baguette Comes with a side of Bordier butter.	\$8.00
Burgundy Escargot Butter, garlic, parsley, baguette.	\$25.00
Crab Cake Tarragon Beurre Blanc.	\$25.00
French Onion Soup Veal broth, Gruyère & Emmental cheeses, croutons.	\$18.00

Salads (Dinner)

ITEM	PRICE
Boston Lettuce Dijon Mustard Vinaigrette.	\$12.00
Roasted Beet Salad Whipped horseradish cream, mignonette, toasted almonds, parsley.	\$14.00
Tomato Salad Heirlooms, cucumbers, croutons, tomato vinaigrette, basil and mint.	\$16.00
Warm Goat Cheese Salad Mesclun greens, herbs vinaigrette, country toast.	\$15.00

Entrées (Dinner)

ITEM	PRICE
Croque Madame Sandwich Parisian ham, Gruyere cheese, mornay sauce, egg, Boston lettuce.	\$23.00
Croque Monsieur Sandwich Paisian ham, Gruyere cheese, mornay sauce, Boston lettuce.	\$19.00
Filet aux Poivres 8 oz. Served with frites	\$52.00
Jambon Beurre Sandwich Parisian ham, honey Bordier butter, Comte cheese, baguette, and frites.	\$18.00
Pesto Pasta Garlic, Basil, Olive Oil, Parmesan and Pecorino cheese	\$18.00
Steak Frites 8 oz skirt steak, sauce Diane (butter, shallots, cognac, tomato paste, Worcestershire sauce, and Dijon mustard).	\$42.00
Trout Almondine Brown butter, lemon supremes, toasted almonds, rice pilaf.	\$36.00
Omelette Petit Trois Boursin pepper cheese, Boston Lettuce	\$20.00
Big Mec Double Cheeseburger, Bordelaise, Special Sauce, Frites	\$27.00
Mussels Marinière White Wine, Shallots, Crème Fraîche, Country Toast, Frites.	\$32.00
Herbs de Provence Poulet Roti Half Chicken, Lemon, Garlic, Watercress, Potato Puree	\$32.00

ITEM	PRICE
Brittany Wild Sole Meunière Beurre blanc, lemon, parsley, rice pilaf.	\$89.00
Enfant (Dinner)	
Enfant Pasta Beurre, Parmesan cheese.	\$11.00
Enfant Omelette Frites.	\$11.00
Enfant Cheeseburger Frites.	\$14.00
Sides (Dinner)	
Bordelaise Sauce Big Mec Bordelaise Sauce	\$5.00
Burger Sauce Big Mec Burger Sauce	\$2.00
French Bordier Butter 2 oz	\$3.00
Frites	\$9.00
Poivre Sauce 4 oz	\$4.00
Rice Pilaf	\$6.00
Potato Puree	\$8.00
Burger Sauce (Sides (Dinner)) 4 oz	\$2.00
Bordelaise Sauce (Sides (Dinner)) 4 oz	\$5.00
Dessert (Dinner)	
Chocolate Mousse Chantilly	\$12.00
Apple Tart Vanilla ice cream, caramel sauce.	\$20.00
Merch	
Chef Ludo's Crave Book 10th Anniversary Edition	\$35.00
LudoSpice Herbs de Provence Spice Blend.	\$9.00

ITEM	PRICE
Petit Trois Snapback Black snapback with gold embroidery. One size fits all.	\$35.00
Non-Alcoholic Beverages	
ITEM	PRICE
Acqua Panna 1 L	\$7.00
Coke 8 oz	\$4.00
Diet Coke 8 oz	\$4.00
Ginger Beer 12 oz	\$6.00
Orangina 8.5 oz	\$5.00
Pellegrino 1 L	\$7.00
Rieme Grapefruit Soda 11.18 oz	\$5.00
Rieme Lemon Soda 11.18 oz	\$5.00
Sierra Mist 8 oz	\$4.00
Pastries	
ITEM	PRICE
Beignet Diplomat Cream	\$6.00
Housemade Baguette and Jam Bordier Butter and Jam.	\$8.00
Croissant	\$5.00
Chocolate Croissant	\$6.00
Almond Croissant	\$7.00
Canelé Three to a plate.	\$6.00
Housemade English Muffin Bordier Butter and Jam.	\$5.00
Salads (Brunch)	
ITEM	PRICE
Belgian Endive Walnut, avocado, anchovy, breadcrumbs, blue cheese dressing.	\$18.00
Boston Lettuce Dijon vinaigrette.	\$12.00

ITEM	PRICE
Frisée- Aux Lardon poached egg, bacon lardons, brioche croutons, warm sherry vinaigrette	\$25.00
Warm Goat Cheese Salad Mesclun Greens, Herbs Vinaigrette, Country Toast	\$15.00
Plates (Brunch)	
ITEM	PRICE
Avocado Tartine Harissa, creme fraiche.	\$8.00
Filet aux Poivres 8 oz. Served with frites.	\$52.00
Jambon Beurre Sandwich Parisian ham, honey Bordier butter, gruyere, baguette, frites.	\$18.00
Skirt Steak Frites 8 oz skirt steak, mustard sauce	\$42.00
Smoked Salmon Tartine Scrambled eggs, creme fraiche, caper berry.	\$15.00
Mec Muffin Sunny side egg, Parisian ham, American cheese, garlic aioli.	\$10.00
French Toast Vanilla bean anglaise.	\$14.00
Croque Monsieur Parisian ham, Gruyere cheese, mornay sauce, Boston lettuce.	\$19.00
Croque Madame Parisian ham, Gruyere cheese, mornay sauce, egg, Boston lettuce.	\$23.00
Big Mec Double cheeseburger, bordelaise, special sauce, frites.	\$32.00
French Onion Soup Veal broth, Gruyère and emmental cheeses, croutons.	\$22.00
Omelette Petit Trois Black pepper Boursin cheese, Boston lettuce.	\$20.00
Omelette Nature Simply an omelette, Boston lettuce.	\$16.00
Enfant (Brunch)	
ITEM	PRICE
Enfant Pasta Beurre, Parmesan.	\$11.00
Enfant Omelette Served with frites.	\$11.00
Enfant Cheeseburger Served with frites.	\$14.00
Sides (Brunch)	
ITEM	PRICE

Frites	\$9.00
Sliced Avocado	\$4.00
Glazed Bacon	\$10.00
Dessert (Brunch)	
ITEM	PRICE
Chocolate Mousse Chantilly	\$12.00
Vanilla Rice Pudding Arborio rice, salter caramel, nougatine (contains nuts)	\$12.00
Napoleon Vanilla pastry cream, puff pastry.	\$12.00
MERCH	
ITEM	PRICE
Chef Ludo's Crave Book 10th Anniversary Edition	\$35.00
LudoSpice Herbs de Provence Spice Blend.	\$9.00
Petit Trois Snapback Black snapback with gold embroidery. One size fits all.	\$35.00
Non-Alcoholic Beverages	
ITEM	PRICE
Acqua Panna 1 L	\$8.00
Coke 8 oz	\$4.00
Diet Coke 8 oz	\$4.00
Orangina 8.5 oz	\$5.00
Pellegrino 1L	\$8.00
Rieme Grapefruit Soda 11.18 oz	\$5.00
Rieme Lemon Soda 11.18 oz	\$5.00
Sierra Mist 8 oz	\$4.00
Appetizers (Dinner)	
ITEM	PRICE
Housemade Baguette Comes with a side of Bordier butter.	\$8.00

ITEM	PRICE
Marinated Olives Orange peel, chili.	\$8.00
Paté de Campagne Chicken livers, pork shoulders, bacon, balsamic onion jam, cornichons, country toast.	\$16.00
Burgundy Escargot Butter, garlic, parsley, baguette.	\$25.00
Steak Tartare Fried shallot, elderberries, country toast.	\$22.00
Crab Cake Tarragon Beurre Blanc.	\$25.00
French Onion Soup Veal broth, Gruyère & Emmental cheeses, croutons.	\$22.00

Salads (Dinner)

ITEM	PRICE
Boston Lettuce Dijon Mustard Vinaigrette.	\$12.00
Frisee Aux Lardon poached egg, bacon lardons, brioche croutons, warm sherry vinaigrette	\$25.00
Roasted Beet Salad Whipped horseradish cream, mignonette, toasted almonds, parsley.	\$14.00
Warm Goat Cheese Salad Mesclun greens, herbs vinaigrette, country toast.	\$15.00
Belgian Endive Walnut, avocado, anchovy, breadcrumbs, bleu cheese dressing.	\$18.00

Entrées (Dinner)

ITEM	PRICE
Croque Madame Sandwich Parisian ham, Gruyere cheese, mornay sauce, egg, Boston lettuce.	\$23.00
Croque Monsieur Sandwich Paisian ham, Gruyere cheese, mornay sauce, Boston lettuce.	\$19.00
Filet aux Poivres 8 oz. Served with frites	\$52.00
Jambon Beurre Sandwich Parisian ham, honey Bordier butter, Comte cheese, baguette, and frites.	\$18.00
Pesto Pasta Garlic, Basil, Olive Oil, Parmesan and Pecorino cheese	\$18.00
Pork Chop 10 oz. bone in, sauce charcuterie, cornichons, potato puree	\$32.00
Steak Frites 8 oz skirt steak, sauce Diane (butter, shallots, cognac, tomato paste, Worcestershire sauce, and Dijon mustard).	\$42.00
Omelette Petit Trois Boursin pepper cheese, Boston Lettuce	\$20.00
Big Mec Double Cheeseburger, Bordelaise, Special Sauce, Frites	\$32.00

ITEM	PRICE
Mussels Marinière White Wine, Shallots, Crème Fraîche, Country Toast, Frites.	\$32.00
Trout Almondine Rice pilaf, toasted almonds, lemon, capers, parsley.	\$36.00
Herbs de Provence Poulet Roti Half Chicken, Lemon, Garlic, Bread Salad, Potato Puree	\$32.00
Brittany Wild Sole Meunière Beurre blanc, lemon, parsley, rice pilaf.	\$79.00

Enfant (Dinner)

ITEM	PRICE
Enfant Pasta Beurre, Parmesan cheese.	\$11.00
Enfant Omelette Frites.	\$11.00
Enfant Cheeseburger Frites.	\$14.00

Sides (Dinner)

ITEM	PRICE
Bordelaise Sauce Big Mec Bordelaise Sauce	\$5.00
Burger Sauce Big Mec Burger Sauce	\$2.00
French Bordier Butter 2 oz	\$3.00
Frites	\$9.00
Poivre Sauce	\$4.00
Rice Pilaf	\$6.00
Potato Puree	\$8.00

Dessert (Dinner)

ITEM	PRICE
Chocolate Mousse Chantilly	\$12.00
Napolean puff pastry, tahitian vanilla pastry cream	\$12.00
Paris Brest choux pastry, praline pastry cream, hazelnuts	\$14.00
Rice Pudding Arborio rice, salted caramel, nougatine. Contains nuts	\$12.00
Apple Tart Vanilla ice cream, caramel sauce.	\$20.00

Merch

ITEM	PRICE
Chef Ludo's Crave Book 10th Anniversary Edition	\$35.00
LudoSpice Herbs de Provence Spice Blend.	\$9.00
Petit Trois Snapback Black snapback with gold embroidery. One size fits all.	\$35.00

Non-Alcoholic Beverages

ITEM	PRICE
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Coke 8 oz	\$4.00
Diet Coke 8 oz	\$4.00
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Pellegrino 1 L	\$8.00
Rieme Grapefruit Soda 11.18 oz	\$5.00
Rieme Lemon Soda 11.18 oz	\$5.00
Sierra Mist 8 oz	\$4.00