

**Meeting Date:** \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): MVMH HOSPITALITY GROUP LLC  
\_\_\_\_\_

Trade name (DBA): LE PETIT VILLAGE  
\_\_\_\_\_

Premises address: 173 7TH AVENUE SOUTH, NEW YORK, NY  
\_\_\_\_\_

Cross Streets and other addresses used for building/premise:  
CORNER OF PERRY STREET  
\_\_\_\_\_

**CONTACT INFORMATION:**

Principal(s) Name(s): Mathias Van Leyden  
\_\_\_\_\_

Office or Home Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Telephone #: \_\_\_\_\_ email : \_\_\_\_\_

Landlord Name / Contact: 173 7TH AVE SO, LLC  
\_\_\_\_\_

Landlord's Telephone \_\_\_\_\_

**NAMES OF ALL PRINCIPAL(s):      NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Oezen Bakir Habib      Loulou Petit Bistro  
\_\_\_\_\_

Mathias Van Leydon      Loulou Petit Bistro  
\_\_\_\_\_

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

We are a casual French Bistro and Cocktail bar.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

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If this is for a new application, please list previous use of location for the last 5 years:

Location formally Baby Brasa with a full liquor license

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Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

Super Noriega LLC d/b/a: Baby Brasa/ Super serial no 1299007 3/31/2025

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Have any other licenses under the ABC Law been in effect in the last 10 years at this location?  
 yes  no

If yes, please list DBA names and dates of operation:

Unknown

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**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: LOI

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 2 Year Built : \_\_\_\_\_

Describe neighboring buildings: Mixed

Zoning Designation: C2-6

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 613 / 62

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : Landmark

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain Sidewalk Cafe

What is the proposed Occupancy? 96

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?  no  yes

If yes, what is the maximum occupancy for the premises? 96

If yes, what is the use group for the premises? Group 6 eating and drinking

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no (if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: d/b/a Le Petit Village

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2180 Sq feet

If more than one floor, please specify square footage by floors: 1800 Sq feet ground level  
500 sq feet Mezzanine, basement 180

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

200 sq feet

If more than one floor, what is the access between floors? Stairs

How many entrances are there? 1 How many exits? 3 How many bathrooms? 2

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 26 Total table seats? 86

Total number of bars? 1 Total bar seats? 10

Total number of "other" seats? 22 please explain: side walk cafe

Total OVERALL number of seats in Premises: 84 + 22 for outdoor cafe

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 10

How many service bars are being applied for on the premises? 1

Any food counters?  no  yes, describe: \_\_\_\_\_

### *For Alterations and Upgrades:*

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

10 to 12 10 to 12 10 to 12 10 to 12 10 to 12 10 to 1 10 to 1

Will the business employ a manager?  no  yes, name / experience if known : 5 years plus

Will there be security personnel?  no  yes( if yes, what nights and how many?) \_\_\_\_\_

Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe : \_\_\_\_\_

Will you have TV's ?  no  yes ( how many? ) \_\_\_\_\_

Type of MUSIC / ENTERTAINMENT:  Live Music  Live DJ  Juke Box  Ipod / CDs  none

Expected Volume level:  Background (quiet)  Entertainment level  Amplified Music  
(check all that apply)

Do you have or plan to install soundproofing?  no  yes

IF YES, will you be using a professional sound engineer? \_\_\_\_\_

Please describe your sound system and sound proofing: \_\_\_\_\_

Will you be permitting:  promoted events  scheduled performances  outside promoters

any events at which a cover fee is charged?  private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no  yes ( if yes, please attach plans)

Will you be utilizing  ropes  movable barriers  other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no  yes

***If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

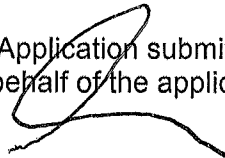
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Email : \_\_\_\_\_

Application submitted on  
behalf of the applicant by:



\_\_\_\_\_  
Signature

Print or Type Name MATHIAS VAN LEYDEN

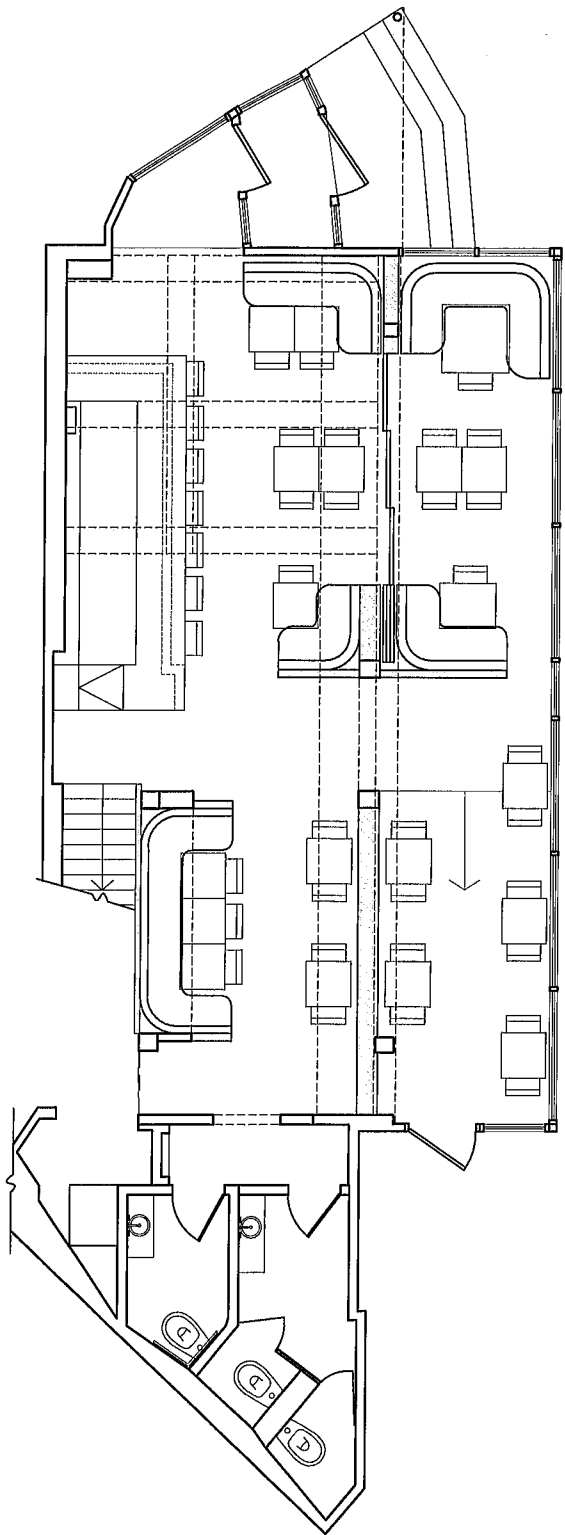
Title Managing Member

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

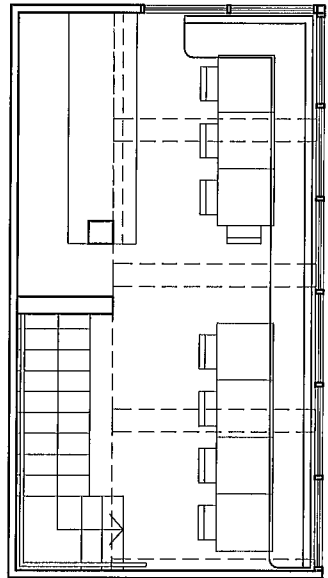


Community Board 2,  
Manhattan SLA Licensing Committee  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair





FIRST FLOOR PLAN  
3/16" = 1'-0" 1



SECOND FLOOR PLAN  
3/16" = 1'-0" 2





EIGHTH AVE NEW YORK

# LOULOU

*Petit Bistro*

## SALADS 14

### CLASSIC BIBB

walnuts, fine herbs, pickled onions, buttermilk dressing. (GF)

### NIÇOISE

seared tuna, shaved egg, kalamata olive, haricot verts, potato, watercress, anchovy (GF)

### FRISÉE

poached egg, crispy pancetta, grilled chicory, citrus vinaigrette (GF)

### KALE

roasted pear, candied pecan, blood orange, fourme d'ambert (GF)

### ROASTED BABY BEETS

red sorrel, muscat grapes, smoked goat cheese (GF)

## CHARCUTERIE BOARDS 14/23

CHEF'S SELECTION. SMALL (3) LARGE (5)

## CHEESE BOARDS 14/23

CHEF'S SELECTION SMALL (3) LARGE (5)

## SIDES 10

**GRILLED SHISHITO PEPPERS** - meyer lemon (GF&VV)

**ASPARAGUS** - burnt onion soubise, crispy shallot (GF)

**CRISPY HASSELBACK FINGERLINGS** - garlic butter, fine herbes, fennel cream (GF)

**BRUSSEL SPROUTS** - smoked bacon, thyme, jalapeño apple vinaigrette (GF)

**HANDCUT FRIES** (add truffle +\$2) (GF&VV)

**BRAISED HEIRLOOM CARROTS** - orange, coriander, hazelnut vinaigrette (GF&VV)

**BRAISED GREENS** - toasted garlic, white wine (GF&VV)

GF - GLUTEN FREE

VV - VEGAN

V - VEGETARIAN

**CHEF DE CUISINE: JARETT BRODIE**

CONSUMING RAW OR UNDERCOOKED FOOD MAY

INCREASE THE RISK OF FOOD BORN ILLNESSES

## SMALL PLATES 18

**CHARRED OCTOPUS** - white bean ragu, chorizo, cauliflower, purple potato (GF)

**BURRATA** - cherry tomatoes and pistou (GF)

**BAKED CAMEMBERT** - rosemary, lavender honey, baguette

**BRAISED SHORT RIB** - heirloom carrot, kohlrabi mash (GF)

**GRILLED LAMB CHOPS** - persillade (GF)

**FOIE GRAS AU TORCHON** - fleur de sel, huckleberry compote

**DUCK LEG CONFIT** - apple rosemary puree, gala chutney (C)

**MERGUEZ** - spicy mustard, grilled ciabatta

**GRILLED ARTICHOKE** - lemon, roasted tomato relish, hariss (GF&VV)

**STEAK TARTAR** - beef tenderloin, cured egg yolk, horseradish cream, Mache'

**RED SNAPPER TARTAR** - lime, yuzu, mandarin, Mache', piri pepper (GF)

**SEA SCALLOPS** - yuzu beurre blanc, caviar (GF)

**MUSSELS** - saffron fennel broth, lemon grass, grilled filoni

## RAW BAR

DAILY OYSTERS 3

DOZEN 32

SHRIMP COCKTAIL 16

## SOUPS WITH PAIN GRILLÉ 11

**CUCUMBER MINT GAZPACHO** - poached shrimp, sea scallop, grilled sourdough

**ROASTED TOMATO** - melted Brie, toasted Bread

**SOUP DE POULET** - organic chicken, potato, vegetable, garganelli

## LARGE PLATES

### LOULOU BURGER 24

grass fed beef, clothbound cheddar, caramelized onion

### CAVATELLI 26

wild mushroom ragu, lacianto arugula, grilled asparagus, burrata (V)

### RATATOUILLE 26

zucchini, eggplant roasted tomato, thyme, basil (V)

### PETIT POULET ROTI 29/48

half chicken, black garlic, hen of the woods, tarragon jus' (GF)

### CRISPY PORK BELLY & SEARED SCALLOP 26

charred leek, celery root-apple puree (GF)

### STEAK FRITES 28

7oz skirt steak, béarnaise (GF)

### RIBEYE 36/58

cippolini onion, garlic confit, fig jus', pomme puree (GF)

### WHOLE GRILLED BRANZINO 34

herb pistou, chard meyer lemon, watercress, burre noisette, parsnip puree (GF)

## LES PAINS PLATS FLATBREADS 14

**MARGARITA** - buffalo mozzarella, roasted tomato, basil

**SPECK** - arugula, black pepper ricotta

**WILD MUSHROOM** - goat cheese charred leeks, pepper cress

**PISSALADIÈRE** - caramelized onion, anchovy, cured olive