

## TAPAS AND STARTERS

Beetroot and pasteque gazpacho, feta and mint oil – 11 € (SG)

Sea bream and gilthead bream gravlax with passion fruit garnish – 15 € (SG)

Cod accras with Thai peanut sauce and crunchy vegetables – 15 €

Falafels on grilled peppers, mint and lemon cream – 15 € (SG)

Chicken brochette with ginger, Yakitori sauce and salad – 13 € (SG)

Beef tongue "à la chilienne" with "Pebre" condiment, crunchy vegetables – 12 € (SG)

"Arepas" of pulled pork, mozzarella and red onion pickles – 11 € (SG)

## MAIN COURSES

Linguines « Alle vongole » – 22 €\*

Skate wings with Grenoble sauce, spinach risotto – 23 € (SG)

Burger "cajun" with French fries – 19 €\*  
*Cajun-style shredded chicken, mozzarella, coleslaw, lime mayonnaise*

Céviche of lean meat, grilled corn and broccoli – 22 € (SG)

Tataki of beef marinated in soy, Chinese coleslaw, French fries – 24 €\* (SG)

Tajine of beef kefta with vegetables, Moroccan "Batbout" bread – 22 €

Marinated lamb shoulder served whole – 32 € per person (SG)  
(For two people – two choices of garnish)

### Additional side dishes of your choice:

Homemade French fries – 5 €

Grilled corn and broccoli – 5 €

Creamy risotto with pepper coulis – 6 €

*All dishes can be served on request so that they can be shared.*

## DESSERTS

Cheese Platter – 12 €

Le Petit Jardin's version of the classic Paris-Brest – 11 €

Finger royal dark chocolate, two-chocolate ganache – 11 €

Pavlova with seasonal fruits – 11 € (SG)

Coffee & dessert selection – 12 €

For a casual meal on the go or a business lunch, we offer you this quick and tasty lunch set menu:

### Lunch Menu 29 €

A la carte dishes with \* + coffee & a dessert selection

From Tuesday to Friday excluding holidays

NET PRICES - TAXES AND SERVICES INCLUDED.



*Our dishes are « homemade » cooked on site from local products.*



Gluten free (other dishes can also be adapted to be served without gluten).