

*A good meal never starts without a good cocktail.
Our head bartender will suggest his creations and will advise
you on a selection of regional wines, to make this moment a
pleasant break to share with family or friends.*



Le Bistrot

du petit jardin

Cocktail- 16 €

ABRICOTHYM

Gin thym, Apricot nectar, ginger syrup, lemon juice

CAMPARI DES ÎLES

Brown rum, honey, campari, pineapple juice

ROUGE D'ÉTÉ

Vodka, verbena infusion, raspberry purée, lime juice

LA MADELEINE

Amaretto, pineapple juice, lemon juice

*"You will embark on a culinary journey through the 5
continents: colorful dishes that have been around the
world, that awaken your senses, and that you can
enjoy with your eyes closed!"*

*A refined, simple and tasty gastronomy, for the
happiness of your taste buds.
On sunny weather, you will enjoy our shaded terrace."
Clément Gueudré*

VENEZ VIVRE L'EXPÉRIENCE

Petit Jardin

Tapas and starters

Lettuce velouté with horseradish, rice chips, Granny Smith and lemon cream – 11 € (SG)

Saith and sea bream gravlax, around raspberry – 15 € (SG)

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

Falafels and onion compote, mint cream and lemon – 15 € (SG)

Beef kefta brochette with « batbout » and orange sauce – 13 €

Tortillas with beef tongue and avocado, « pebre » condiments and crunchy vegetables – 12 € (SG)

Shrimp tartare and grilled shrimps, crispy rice and Tartare de crevettes et crevettes grillées, croustillant de riz chili pepper condiment – 14 € (SG)

Main courses

Linguines with chorizo et shrimp – 22 €*

Grenobloise ray wing, leek creamy risotto – 23 €

Grilled octopus focaccia, served with lamb's lettuce salad – 21€
Chimichurri, octopus mayonnaise and tomato confit.

Saith papillote and grenaille potatoes – 22 € (SG)

Tataki de bœuf mariné au soja, salade de chou chinois, frites– 24 €* (SG)

Pork with caramel and sautéed vegetables « chop suay way », rice – 21€ (SG)

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 €

Sautéed vegetables « chop suay way » – 5 €

Creamy leek risotto – 6 €

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.



We can provide you with a list of the allergenic products present in our dishes.

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



Gluten free

