



le petit jardin

Le Restaurant

Open since the 1920s, Le Petit Jardin is a well-known institution in the city center, a unique place, almost out of time, whose garden, decorated with hackberry trees, palm trees and other bamboos, offers a breathtaking view of the bell tower of Saint-Pierre Cathedral.

Since June 2022, the chef Clément Gueudré, 32 years old, is the happy owner. At each service, he strives to offer his customers a perfectly mastered French cuisine marked by a concern for seasonality. A gourmet cuisine, conceived with the heart elegant and full of flavors, which mixes authenticity and modernity.

Nestled in an unsuspected green setting, Le Petit Jardin offers a superb terrace, where calm, serenity and a gentle way of life reign at the heart of a green setting.

In the restaurant, the chef expresses his creativity by focusing on the quality of the products, their seasonality and what nature has to offer.

In the Bistro, the chef draws his inspiration from world cuisine to be shared in a convivial atmosphere.

But whatever your choice, you can enjoy our shaded terrace in fine weather.

Welcome to Le Petit Jardin!

Clément Gueudré

Our selection of drinks

Our chef barman invites you to discover his creations - 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

BEERS S33 cl

Leffe	6 €
Malpolon Blanche	7 €
Zoobrew – Condor Pale Ale	8 €
BDL IPA	9 €

TRADITIONAL SOFT DRINKS

Coca Cola	33 cl	5 €
Coca Zéro	33 cl	5 €
Orangina	25 cl	5 €
Ice Tea	25 cl	5 €

SOFTS "SIBIO!"

Appel juice	25cl	6 €
Tomato juice	25cl	6 €
Orange juice	25cl	6 €
Pear nectar	25cl	6 €
White Peach juice	25cl	6 €
Apple-Kiwi nectar	25cl	6 €
Lemonade	33cl	6 €
Lemon/cucumber		
Ice black tea with	33cl	6 €
With ginger		

MOCKTAIL

Petit Jardin Lemonade	8 €
<i>Lemon juice, Cane sugar and Fresh mint</i>	
Mojito	10 €
<i>Virgin Rhum, fresh mint, cane sugar, sparkling water</i>	
Exotic	10 €
<i>Pineapple, passion fruit, lemon, grenadine</i>	
Beer without alcohol 0.4%	6 €

APERITIFS

Ricard, Pastis 51	7 €
Kir	7 €
Kir Royal	17 €
Suze	8 €
Martini Blanc, Rouge	8 €
Noilly Prat	8 €
Coupe de Champagne	15 €

Le Petit Jardin	11 €
<i>Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint</i>	

COCKTAILS 13 €

Aperol Spritz/ Campari Spritz	
<i>Aperol/Campari, Prosecco, Orange slice, Sparkling water</i>	
Daiquiri Floral	
<i>Rum, Elderflower, Lemon, Honey</i>	
Traditional Margarita	
<i>Tequila, Lemon juice, Cointreau</i>	
Moscow/London/Jamaican Mules	
<i>Vodka or Gin or Rhum, Ginger Beer, Green lemon juice</i>	
Negroni	
<i>Gin, Vermouth, Campari</i>	
Caipirinha	
<i>Cachaça, lime, cane sugar</i>	
Martini Espresso	
<i>Vodka, coffee, kalahua, cane sugar</i>	
Cosmopolitan	
<i>Vodka, triple sec, lemon and cranberry</i>	



MENU DE SAISON

Premises, Starter, Main course, Dessert, Mignardises – 48 €
(For lunch and dinner)

STARTERS

Sea bream ceviche, citrus chutney (SG)
Emulsion coconut milk, lime gel

Creamy pumpkin, passion fruit (SG)
Pan-fried mushroom with meat sauce and Bigorre bacon

Goat's cheese dome, daikon radish carpaccio
Raspberry basil vinaigrette

MAIN COURSES

Fillet of cod, « langue d'oiseau » risotto
Pepper declination

Iberian pig pluma, five spice sauce (SG)
Sweet potato mash with vanilla, spinach

Duck breast, full-bodied juice (SG)
Leek confit, pear shallot chutney, basil caviar

DESSERTS

Trio of financier French cakes with red fruits
Jivara ganache with Tonka bean, red fruit and mint compote, milk
chocolate ice cream

Caramelised apple dome
Granny Smith sorbet, vanilla gel

Our Paris Brest
Caramelized hazelnuts

Lemon “trompe-l’oeil”
Kosher salt shortbread, lemon sorbet

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED



MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – 64 €
(For lunch and dinner)

STARTERS

Homemade langoustine ravioli with mushrooms
Pumpkin bisque with mint and pepper emulsion

Selection of seasonal vegetables “Petit Jardin” style (SG)
Baba ganousch with vegetable condiments

Confit of beef chuck and sweet onion compote tartlet
Creamy chestnut, pear and shallot gelato

MAIN COURSES

Snacked red mullet fillets, rock foam (SG)
Walnut-flavoured treviso purée with endives

Roast turbot with fish stock emulsion (SG)
Courgette purée with chervil and earthy pesto

Beef fillet a la plancha, spicy veal jus (SG)
Around raw and cooked cauliflower

DESSERTS

Trio of financier French cakes with red fruits
Jivara ganache with Tonka bean, red fruit and mint compote, milk
chocolate ice cream

Caramelised apple dome
Granny Smith sorbet, vanilla gel

Our Paris Brest
Caramelized hazelnuts

Lemon “trompe-l’oeil”
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette (SG)
Fresh fruits

Grand Marnier Soufflé
Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED.

Starters

- Sea bream ceviche, citrus chutney – 18€ (SG)
Emulsion coconut milk, lime gel
- Creamy pumpkin, passion fruit – 18€ (SG)
Pan-fried mushroom with meat sauce and Bigorre bacon
- Goat's cheese dome, daikon radish carpaccio – 18€
Raspberry basil vinaigrette
- Homemade langoustine ravioli with mushrooms – 23€
Pumpkin bisque with mint and pepper emulsion
- Selection of seasonal vegetables "Petit Jardin" style - 23€ (SG)
Baba ganousch with vegetable condiments
- Confit of beef chuck and sweet onion compote tartlet – 23€
Creamy chestnut, pear and shallot gelato

Main courses

- Fillet of cod, « langue d'oiseau » risotto – 31€
Pepper declination
- Snacked red mullet fillets, rock foam – 35€ (SG)
Walnut-flavoured treviso purée with endives
- Roast turbot with fish stock emulsion – 38€ (SG)
Courgette purée with chervil and earthy pesto
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- Iberian pig pluma, five spice sauce – 30€ (SG)
Sweet potato mash with vanilla, spinach, and crisps
- Duck breast, full-bodied juice – 32€ (SG)
Leek confit, pear shallot chutney, basil caviar
- Beef fillet a la plancha, spicy veal jus – 41€ (SG)
Around raw and cooked cauliflower
- Sauteed sweetbreads with veal jus – 46 €
Potatoes mousseline and pan-fried mushrooms

Vegetarian dishes

Ewe's milk ravioli with fine herbs – 28€
Leek espuma

Creamy risotto with mascarpone – 27€
With mushrooms of the moment

Children's Menu 16 €

Fish or Meat from the market
Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert

Cheeses and Desserts

Trio of financier French cakes with red fruits – 16€
Jivara ganache with Tonka bean, red fruit and mint compote, milk
chocolate ice cream

Caramelised apple dome – 16€
Granny Smith sorbet, vanilla gel
Our Paris Brest – 16€
Caramelized hazelnuts

Lemon “trompe-l’oeil” – 16€
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette – 16€
Fresh fruits



Grand Marnier Soufflé – 18€
Hot orange preserve, chocolate ice-cream

Selection of French cheeses - 17 €

NET PRICES - TAXES AND SERVICE INCLUDE



Our dishes are « homemade » cooked on site from local products.
Gluten free (other dishes can also be adapted to be served without gluten).
The list of allergens that can be found in our dishes, is available.

Our exceptional partners

We are committed to highlight our producers and partners who contribute to the success of Le Petit Jardin.

Our culinary creations

Les Marie Fromagerie (cheese factory) in Montpellier
J.A Gastronomie – Meat’s selection in Saint-Barthélemy-d’Anjou
Palmeri Primeurs in Montpellier
Maison Castaing – Foie gras in Saint-Sever
La Poissonnerie (fishmonger) AGA in Agde

Our cellar

Cave Cairel – regional wines in Lattes
La Cave des Arceaux in Montpellier
Si Bio – artisanal producers in Thuir
Caillaud Christophe – cellarman in Saussines

Our floral decoration

Jean Fleuriste – artisan florist in Montpellier
SecondFlor – artisan specialized in stabilized flowers in Castries



Live the experience at Le Petit Jardin

Our team welcomes you:

Winter times:

From Tuesday to Saturday
12h00 – 13h45 and 19h00 - 23h30

Summer times:

From Monday to Sunday
12h00 – 13h45 and 19h00 - 23h30