

# Our wine glasses - 14 cl

## White Wine

IGP Pays D'OC	2021	<b>Famille Fourel</b> - Chardonnay	6 €
Vin de France	2021	<b>Cellier Du Pic</b> - Rouquet's Viogner	5 €
Côte de Gascogne	2021	<b>Domaine de Picardon</b> - Vin moelleux	6 €

## Red Wine

IGP Pays D'OC	2021	<b>Famille Fourel</b> - Grenache	6 €
IGP Coteaux du Salagou	2023	<b>Domaine de Ferrusac</b> - <b>Coste Rousse</b> - Grenache Chenançon	7 €

## Rose Wine

IGP Pays D'OC	2023	<b>Clos d'elle</b> - <b>Indécent</b> - Cinsault carignan	5 €
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## APERITIFS

Ricard, Pastis 51	4cl	6 €
Americano	10cl	8 €
Kir	14cl	6 €
Kir Royal	12cl	13 €
Suze	6cl	7 €
Martini Blanc, Rouge	6cl	7 €
Coupe de Champagne	12cl	14 €

## COCKTAILS - 12€

Le Petit Jardin - 14cl	
<i>Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint</i>	
Apérol Spritz - 14cl	
<i>Aperol, Prosecco, Orange slice, Sparkling water</i>	
Gin tonic - 7cl	
<i>Gin, Tonic, Juniper Berries, Yellow Lemon</i>	
Moscow/London Mules - 7cl	
<i>Vodka or Gin or Rhum, Ginger Beer, Green Lemon Juice</i>	
Cocktail Passion - 7cl	
<i>Rhum, Amaretto, Pineapple Juice, Passion Fruit Purée</i>	
Le Blue épïc Ginger - 14cl	
<i>Vanilla vodka, Ginger Beer, Crème de Mûre, Mint frappe, Curaçao, Lemon juice.</i>	
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<i>Vanilla vodka, Ginger Beer, Crème de Mûre, Mint frappe, Curaçao, Lemon juice.</i>	
Mojito Princier Hibiscus - 14cl	
<i>Rhum, Lemon, Cane sugar, Prosecco, Mint, Hibiscus</i>	

## MOCKTAILS - 14cl

Citronnade du Petit Jardin	9 €
<i>Lemon juice, cane sugar, fresh mint</i>	
Virgin Mojito	10 €
<i>Rhum without alcohol, lime, fresh mint, cane sugar, sparkling water</i>	

## CHAMPAGNE LANSON

Le Black Label Brut	80 €
Le Rosé	100 €
Le Green Bio	115 €
Le Blanc de Blanc	135 €

## DRAUGHT BEER 25 cl - 4, 50€ / 50 cl - 8 €

Estaminet

## BEERS 33 cl

Blanche Gorge Fraîche	7 €
Micro-brasserie BDL	6 €

## TRADITIONAL SOFT DRINKS

Coca Cola	33 cl	4.5 €
Coca Zéro	33 cl	4.5 €
Ice Tea	25 cl	4.5 €
Home-made iced tea	33 cl	6€
Schweppes Agrumes, Tonic	33 cl	4.5 €
Milles Limonette	33 cl	4.5 €
Badoit	33 cl	4 €

## FRUIT JUICES - Pago

Apple juice	25 cl	5 €
Tomato juice	25 cl	5 €
Orange juice	25 cl	5 €
Strawberry juice	25 cl	5 €

## WATERS

Evian	50cl	4 €
	100cl	6 €
Badoit (sparkling water)	50cl	4.5 €
	100cl	6 €
Chateldon (sparkling water)	75cl	8 €

## HOT DRINKS

« Café Perle Noire Blend »	
Expresso	3 €
Double Expresso	5 €
Capuccino	4 €

## TEA AND INFUSION MAISON RICHARD

Sencha, Mint, Ceylan, Earl Grey	4 €
Verbena infusion, Lime infusion	4 €



# L'ATELIER

du petit jardin



## Un moment A partager !

*To begin this gastronomic journey, we offer you a selection of degustation plates full of flavour and delicious food to enjoy together ... « or not ».*

- Tartare of sea bream jalapeños, smoked bacon siphon, passion fruit coulis \* 15 €
- Raviole, pulled pork baked for 8 hours, vegetables, spicy mushroom bouillon 14 €
- Homemade roasted gnocchi potatoes in butter, meat juice and tartufata \* 14 €
- Cream of cauliflower tahini soup, French toast au gratin, almond oil, parsley 12 €

*For the most adventurous, stimulate your palates and continue your gastronomic voyage, " Solo " or together with a beautiful unique piece to share.*

- Mackerel fillets a la plancha, stuffed conchiglie, grape chutney, vegetarian Bourguignonne sauce \* 24 €
- Fillet of sea bream grilled a la plancha, split pea purée with thyme, squid tartare, aromatic smoked jus 22 €
- Roasted duck breast, Brussels sprouts and chestnut purée, granola dried fruits raspberries, chocolate meat juice \* 22 €
- Piece of beef from L'Atelier, mashed potatoes, veal juice 24 €
- Vegetarian toast, walnut cream cheese, shallot chutney, pan-fried mushrooms, butternut pickles, reblochon coulant 19 €

### Unique prestige pièces

- 1 kg French beef T-bone, served with homemade béarnaise sauce (2 pers.) 90 €
- Roasted whole sea bass 600/800 with aromatics, lime hollandaise 48 €

### A sweet or salted ending to this voyage

- Selection of French cheeses 8 €
- Madeleine and grapefruit, muesli, coconut and dried fruit, grapefruit vanilla sorbet 9 €
- Paris Brest with praline ice cream\* 9 €
- Financier, apple declination, hint of fresh cayenne pepper, apple sorbet 9 €
- Clementine monochrome, tartare of walnuts, caramel with salted butter, clementine sorbet with oregano\* 9 €

*For a culinary voyage with several destinations, we invite you to choose from the menu:*

Menu 39€

Starter

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Main Course

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Dessert

Wearing \* on our menu

### White Wine

Vin de France		
2022	<b>Mas des Quermes</b> - Le perdreau de l'année	28 €
2022	<b>Henri Bourgeois</b> - Petit bourgeois sauvignon	29 €
Vin de pays coteaux de l'Ardèche		
2022	<b>Maison L. Latour</b> - Ardèche Chardonnay	33 €
IGP Pays d'Oc		
2022	<b>Mas Des Brousses</b>	43 €
AOP Languedoc		
2019	<b>Clos D'Elle-Rouviège</b> - Blanc roussanne	31 €
IGP Côtes Catalanes		
2021	<b>Roc Des Anges</b> - Llum	58 €
Bourgogne		
2021	<b>Domaine J.M. Boillot</b>	68 €

### Red Wine

IGP Pays d'Hérault		
2022	<b>Mas des Quernes</b> - Le Blaireau	24 €
Pic Saint Loup		
2021	<b>Héritage Du Pic Saint Loup</b> - Tour de pierre	37 €
AOP Terrasses du Larzac		
2022	<b>Domaine de Ferrussac</b> - Les Renardières	38 €
AOP Grés de Montpellier		
2020	<b>Clos d'Elle</b> - A Huis clos	39 €
IGP Pays d'oc		
2021	<b>Domaine Gayda</b> - Chemin de Moscou	48 €
AOP Minervois-la-Livinière		
2020	<b>Bosquet des Papes</b>	90 €

### Rosé Wine

Vin De France		
2022	<b>Domaine de La Grande Sieste</b> - Rose de Rêve	26 €
AOP Côtes de Provence		
2022	<b>Domaine Gavoty</b> - Grand classique	36 €