

*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 €

### **MAÏ THAÏ BIPERRA**

Rum infused with homemade chili, orgeat syrup,  
lime, Cointreau, Aperol

### **CAMPARI DES ÎLES**

Brown rum, honey, Campari, pineapple juice

### **CINABISCUS**

Gin, cinnamon syrup, hibiscus infusion,  
fresh mint

### **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

Onion, date, and walnut samosas on an herb cream – 11 €

Sopaipillas and salmi with a red wine reduction (*Chilean pumpkin flatbread*) – 15 €

Cod fritters with sweet chilli sauce, crunchy vegetables – 15 €

Crispy rice with shrimps two ways, tartare and grilled, chili condiment – 11 €



Crunchy kefta style meat, orange mayo, and Cajun spices – 13 €

Octopus carpaccio, virgin sauce, pistachios and pomegranate, green oil, chili jam – 12 €



Savory alfajores with beef tartare (*traditional recipe*) – 13 €

# Main courses

Ray wing in miso, served with a miso-mushroom risotto and enoki – 23€



Pollock tajine served with "batbout" bread – 21€\*

Truffle linguine, comté cheese and dried duck – 23€

Soya-marinated beef tataki, Chinese cabbage salad, fries – 24€\*



Confit "Asado de tira" (*Argentinian cut*), chimichurri sauce, served with corn puree and popcorn – 21€



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



## Additional side dishes of your choice:

Homemade French fries – 5 €

Seasonal vegetables – 5 €

Creamy leek risotto – 6 €

# Desserts

Cheese Platter – 12 €

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

Blood orange madeleine – 11 €

Speculoos cheesecake – 11 €



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

