



OUR STARTERS

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

Land and sea, sea bream tartar with jalapeños,
smoked bacon siphon, passion fruit coulis

SG 15€

Raviole, pulled pork baked for 8 hours,
vegetables, spicy mushroom bouillon

14€

Homemade roasted gnocchi potatoes in
butter, meat juice and tartufata *

14€

Creamy Catalan tomme, variation of celery and
Jerusalem artichoke, apple coulis *

SG 13€



OUR PLATES

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

Grilled fillet of sea bass, creamy polenta with sage, corn siphon, creamy fumet and blackberry purée with vanilla * 24€

Fillet of sea bream grilled a la plancha, split pea purée with thyme, squid tartare, aromatic smoked jus (SG) 22€

Yellow poultry fillet in a caper crust, Cajun marinated sucrones, veal jus with peanut butter, burnt lemon confit gel * (SG) 23€

Piece of beef from L'Atelier, mashed potatoes, veal juice (SG) 24€

Vegetarian toast, hazelnut cream cheese, candied potatoes, shallot confit and raclette coulante 19€



OUR UNIQUE PIECES

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€



OUR DESSERTS

A sweet or salted ending to this voyage

Selection of French cheeses <i>gluten-free alternative available</i>	8€
All chocolate: chocolate truffles and cream, Breton shortbread, cocoa ice cream	9€
Paris Brest with praline ice cream *	9€
Coffee siphon and amaretto biscuit, candied pear, Baileys caviar, tonka vanilla ice cream *	9€
Clementine monochrome, tartare of walnuts, caramel with salted butter, clementine sorbet with oregano	9€



MENU

For a culinary journey with several stops,
we suggest :

Menu at €39

Starter

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Main course

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Dessert

With a small * on our menu

We can provide you with a list of the allergens present in our dishes:



All our dishes are prepared on the
premises from raw ingredients.



Gluten-Free





LES APÉRITIFS

Ricard, Pastis 5l 4cl	6€
Américano 10cl	8€
Kir 14cl	6€
Kir Royal 12cl	13€
Suze 6cl	7€
Martini Blanc, Rouge 6cl	7€
Coupe de Champagne 12cl	14€

DRAUGHT BEER

Estaminet 25cl	4.5€
Estaminet 50cl	8€

BEERS

Blanche Gorge Fraîche 33cl	7€
Micro-brasserie BDL 33cl	6€
Micro-brasserie BDL IPA 33cl	6€



SOFTS DRINKS

Coca Cola 33cl	4.5€
Coca Zéro 33cl	4,5€
Ice Tea 33cl	4,5€
Home-made iced tea 33cl	6€
Schweppes Agrumes, Tonic 33cl	4,5€
Milles Limonette 33cl	4,5€
Badoit 33cl	4€

FRUIT JUICES

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



WATERS

Evian 50cl	4€
Evian 100cl	6€
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Badoit 50cl	4.5€
Badoit 100cl	6€
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Chateldon 50cl	6€
Chateldon 100cl	8€
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HOT DRINKS

Café Perle Noire Blend	
Espresso	3€
Double Espresso	5€
Capuccino	4€
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Tea and infusion maison richard	
Sencha, Menthe, Ceylan, Earl Grey	4€
Infusion Verveine, Infusion Tilleul	4€



COCKTAILS

Our cocktails with alcool

Le Petit Jardin – 14cl	12€
Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint	
Apérol Spritz – 14cl	12€
Aperol, Prosecco, Orange slice, Sparkling water	
Gin tonic – 7cl	12€
Gin, Tonic, Juniper Berries, Yellow Lemon	
Moscow/London Mules – 7cl	12€
Vodka or Gin or Rhum, Ginger Beer, Green Lemon Juice	
Cocktail Passion – 7cl	12€
Rhum, Amaretto, Pineapple Juice, Passion Fruit Purée	
Le Blue épic Ginger – 14cl	12€
Vanilla vodka, Ginger Beer, Crème de Mûre, Mint frappe, Curaçao, Lemon juice.	
Le Sweety Baby – 14cl	12€
Vanilla infused vodka, Bailey's, Coffee liqueur, Amaretto, Triple Sec, Vanilla Caramel Tea	
Mojito Princier Hibiscus – 14cl	12€
Rhum, Lemon, Cane sugar, Prosecco, Mint, Hibiscus	

Our cocktails with alcool

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



OUR WINE GLASSES

White wine | 14cl

IGP Pays D'OC 2023 Domaine Gayda – Collection Chardonnay	6€
IGP Pays D'OC 2023 Domaine Gayda – Collection Viognier	6€
Côte de Gascogne 2023 Domaine Tariquet– Premières Grives	7€

Red wine | 14cl

IGP Pays D'Hérault 2023 Borie La Vitarèle – La Cuvée des Cigales	7€
AOC Côtes du Rhône 2023 Famille Perrin – Réserve	7€

Rosé | 14cl

IGP Pays D'OC 2023 Clos d'elle – Indécent Cinsault carignan	5€
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OUR WINE

White wine

IGP Val de Loire 2023 Château de Tracy – Les Marnes Chenin	29€
AOP Languedoc 2023 Clos d'Elle – Rouvière	34€
IGP Ardèche 2022 Maison Louis Latour - Ardèche	43€
AOP Côtes de Provence 2022 Domaine Gavoty – Grand Classique	39€
IGP Côtes Catalanes 2022 Domaine le Roc des Anges- Llum	68€
IGP Pays d'Oc 2022 Mas des Brousses - Blanc	46€
AOP Auxey Duresse 2022 Fabien Coche – Auxey Duresse	135€



OUR WINE

Red wine

AOP Saint Chinian 2022 Borie La Vitarèle – Les Terres Blanches	34€
AOP Terrasses du Larzac 2022 Mas des Quernes – Les Ruches	37€
AOC Minervois 2019 Clos Centeilles – Campagne de Centeilles	39€
AOP Pic Saint Loup 2021 Héritage Pic Saint Loup – Tour de Pierres	38€
AOP Grès de Montpellier 2020 Clos d'Elle - A Huis Clos	39€
IGP Pays d'Oc 2021 Domaine Gayda – Chemin de Moscou	49€
AOP Mercurey 2023 Domaine Theulot Juillot – Simplement	65€
AOC Chateauneuf du Pape 2022 Bosquet des Papes – Tradition	96€



OUR WINE

Rosé wine

Vin De France

2022 Domaine de La Grande Sieste - Rose de Rêve

26€

AOP Côtes de Provence

2022 Domaine Gavoty - Grand classique

36€