

*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 €

GARDEN FIZZ

Gin, aperol, lemon, sugar, rhubarb

SOLEIL DE SICILE

Tequila, cointreau, lime, blood orange

ABRICOT THYM

Gin, lemon, apricot

PIÑA DU PETIT JARDIN

Rhum, coco, pineapple, cinnamon

*"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 € (SG)

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

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

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

Main courses

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

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

Truffle linguine, comté cheese and dried duck – 23€ (SG)

Soya-marinated beef tataki, Chinese cabbage salad, fries – 24€* (SG)
Confit "Asado de tira"

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

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 €

Blood orange madeleine – 11 €

Speculoos cheesecake – 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

