



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 Guendré



STARTERS

Grilled satay prawns, carrot hummus and virgin vegetables (SG) 12€

Beef tongue tacos, pineapple tartar with green chillies and shooter 15€

Cod accras with sweet chilli sauce, crunchy vegetables 15€

Octopus carpaccio, sauce vierge, pistachios, chilli jam (SG) 12€

Chicken empanadas, mozzarella with homemade barbecue sauce 12€

Creamy white Labneh style with these confit seasonal vegetables (SG) 11€

Crispy kefta with sweet potato, Cajun mayonnaise and chermoula (SG) 13€



MAIN COURSES

Bourride of fish, croutons and aioli 21€*

Orecchiette paëlla style 24€

Tataki of beef, pepper sauce with pommes grenaille
and chimichurri (SG) 24€*

Skate wing with miso risotto with mushrooms and fried
enokis (SG) 24€

Pastilla of lamb with sweet potato and sour cream 23€*

"Asado de tira" confit (Argentinian cut), chimichurri
sauce, served with corn purée and popcorn (SG) 21€

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

Additional side dishes of your choice:

Grilled potatoes - 5€

Miso risotto with mushrooms - 5€

Seasonal vegetables - 5€

Corn purée- 5€



DESSERTS

Cheese Platter	SG 12€
Le Petit Jardin's version of the classic Paris-Brest	11€
Speculoos cheesecake	11€
Brioche perdue with vanilla, salted butter caramel ice cream and whipped cream	11€
Coffee & dessert selection	12€

All dishes can be served in a way that makes them easy to share, upon request.



LUNCH MENU 29€

A la carte dishes with * + coffee & a dessert selection

From Tuesday to Friday excluding holidays

Nous tenons à votre disposition la liste des produits allergènes présents dans nos plats :



NET PRICES - TAXES AND SERVICES INCLUDED.

Our dishes are « homemade » cooked on site from local products.

Gluten free (other dishes can also be adapted to be served without gluten).



OUR SIGNATURE COCKTAILS 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

*Cocktail available without alcohol



COCKTAILS 13€

Apérol Spritz / Campari Spitz* | 14cl

Aperol/Campari, Prosecco, Orange slice, Sparkling water

Daiquiri Floral | 8cl

Rum, Elderflower, Lemon, Honey

Margarita Classique | 12cl

Tequila, Lemon juice, Cointreau

Moscow/London/Jamaican Mules* | 7cl

Vodka or Gin or Rhum, Ginger Beer, Green Lemon Juice

Negroni* | 12cl

Gin, Vermouth, Campari

Caïpirinha | 8cl

Cachaça, Lime, Cane Sugar

Martini Espresso | 8cl

Vodka, Coffee, Kalahua, Cane Sugar

Cosmopolitan | 8cl

Vodka, Triple Sec, Lemon and Cranberry

Gin Tonic* | 14cl

Gin, Tonic, Lemon

La Madeleine | 14cl

Amaretto, Pineapple Juice, Lemon Juice

*Cocktail available without alcohol



COCKTAILS SANS ALCOOL 14CL

Petit Jardin Lemonade	8€
Lemon juice, Cane sugar and Fresh mint	
Mojito	10€
Virgin Rhum, fresh mint, cane sugar, sparkling water	
Exotic	8€
Ananas, Passion, Vanille	



BEERS 33CL

Gorge fraîche blonde	8€
Gorge fraîche blanche	8€
BDL Pale Ale	8€
BDL Pale IPA	8€

APÉRITIFS

Ricard, Pastis 51 04cl	7€
Kir 14cl	7€
Kir Royal 12cl	17€
Suze 06cl	8€
Martini Blanc, Rouge 06cl	8€
Noilly Prat 06cl	8€
Coupe de Champagne Maison Lanson 12cl	16€
Muscat 06cl	9€
Le Petit Jardin 14cl	11€
Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint	



SOFTS 5€

Coca Cola | 33cl

Coca Zéro | 33cl

Orangina | 25cl

Ice Tea | 25cl

Leamo Citron | 33cl

Iced black tea with ginger | 33cl

SOFTS "SIBIO!" 6€

Appel juice | 25cl

Tomato juice | 25cl

Orange juice | 25cl

Pear nectar | 25cl

White Peach juice | 25cl

Apple-Kiwi nectar | 25cl