

The Bistro menu

Starters

All our starters can be shared on request

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| Cream of watercress, mussels in persillade smoked bacon and croutons | 12 € |
| 1 Egg cocotte with wild mushrooms and dried Serrano | 12 € |
| Pickled Mackerel Fillets at Noilly Prat fennel fondue on shortbread parmesan, orange vinaigrette | 11 € |
| Veal carpaccio cooked base temperature tonello, green beans in salad, Comté | 12 € |
| Salmon tataki with sesame, crunchy vegetable salad | 12 € |
| Cod and Crab Meat Stuffing, Thai Peanut Sauce | 13 € |
| Charcuteries & cheeses board (to share) | 18 € |

Main dishes

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| Cocotte fish in Tandoori and fresh coriander | 19 € |
| Saffron clams on a creamy herb risotto | 19 € |
| Beef simmered way "bourguignon" with lemongrass and rigattoni | 19 € |
| Shredded duck leg confit, on crispy polenta and fondue red onion, braising juice | 19 € |
| Fluffy beef burger, grilled bacon and cheddar, homemade fries | 18 € |
| Marinated lamb shoulder served whole (for two people) Choice of garnish | 29 € per person 58 € |

Side dishes :

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| Homemade French fries | 4 € |
| Creamy risotto | 6 € |
| Seasonal vegetables | 4 € |

Desserts

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| Cheeseboard | 10 € |
| Le Petit Jardin's version of the classic Paris-Brest | 9 € |
| Citrus Pavlova with ice cream yogurt and lime | 9 € |
| Raspberry tarte with pistachio cream | 9 € |

Set Lunch 23 €

From Tuesday to Friday except public holidays

Main dish from the menu + café gourmand

Three-course menu 33 €

Starter, main dish and Dessert

Cream of watercress, mussels in persillade smoked bacon and croutons

Pickled Mackerel Fillets at Noilly Prat,
fennel fondue on shortbread parmesan, orange vinaigrette

Cocotte fish in Tandoori and fresh coriander

Shredded duck leg confit, on crispy polenta and fondue
red onion, braising juice

Dessert to choose a la carte (excluding cheese)