

# The Bistro menu

## Starters

*All our starters can be shared on request*

Porc bites with gribiche sauce	12 €
Thai salad of mature beef with sweet spices, cream yoghurt	13 €
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 €
Cucumber gazpacho with coriander, pistachio and goat's cheese	12 €
Cod and Crab Meat Stuffing, Thai Peanut Sauce	13 €
Charcuteries & cheeses board (to share)	18 €

## Main dishes

Skate wing with butter and creamy risotto	19 €
Black Angus beef tataki, lettuce and cream of mint	19 €
Tagine of veal with olives and zucchini, apricot and almond	19 €
Lamb burger, grilled vegetables, fresh mozzarella, coriander mayonnaise	19 €
Hake fillet, crushed fresh tomato, potato salad, lemon confit and olive	18 €
Marinated lamb shoulder served whole (for two people)	29 € per person
Choice of garnish	58 €

### Side dishes :

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

## Desserts

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

Cucumber gazpacho with coriander, pistachio and goat's cheese

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

Hake fillet, crushed fresh tomato, potato salad, lemon confit and olive

Black Angus beef tataki, lettuce and cream of mint

Dessert to choose a la carte (excluding cheese)