



Le Petit Jardin wishes to offer you a high calibre gourmet cuisine in an elegant and friendly setting.

All our dishes are made using fresh products and are cooked in our kitchens. All seasonal products come from local agriculture.

Our chef, Fabrice Amar, after having travelled around the world, has created these dishes from quality ingredients, so that you can enjoy a fine dining experience in all its simplicity.

On our Bistrot side, our menu is inspired by five continents and dishes can be shared for a convivial meal or served in individual portions.

We hope to share our passion with you and that the time you spend in Le Petit Jardin is memorable and pleasant for you. Our team is at your service to answer any queries.



All our dishes are prepared here from the raw ingredients.



Gluten free (other dishes can also be adapted to be served without gluten, so don't hesitate to ask if this is possible)

The list of allergens that can be found in our dishes is available.



Our Starters

- Pressed foie gras with apricot and rosemary** 19€
Almond lace biscuits
- The artichoke, chickpea houmous, grilled purple artichoke and Pélardon cheese mousse** 20€
Summer truffle shavings and truffle vinaigrette
- Crusty cannelloni stuffed with Tuna tartare** 19€
Crispy cucumber salad, Tzatziki coulis
- Escabèche-style marinated sardine tart** 13€
Stewed onion with thyme, parsley vinaigrette
- Green zebra and pineapple tomato tartare with wild thyme** 13€
Watermelon and melon with basil and fresh goat cheese
- Cold minestrone, slightly sealed squid with mild spices** 13€
Fried red onions



Vegetarian

- Seasonal vegetable ravioli** 23 €
Chive cream
- Grated conchiglioni with white mushrooms** 25 €
Spinach, Comté and nuts



Our Fishes

Steamed cod, curry and lemongrass sauce 23 €

Creamy risotto with sweet red pepper and coriander, parmesan crisp

Roasted line-fished Seabass, tomatoes and capres 33 €

Cardamom flavored carrot purée, crisp fennel salad

Slow cooked Turbot, cauliflower purée, corn and bacon foam 35 €

Crusty sphere of parsley-flavored butter, sea-scented sauce

Sole Meunière (about 600 gr) 49 €

Mashed potatoes with olive oil



Our Meats

Roasted chicken leg, ginger and lemon preserve 23 €

Hazelnut-flavored artichoke purée, purple artichoke

Glazed and grilled belly of pork 23 €

Mashed potatoes and spicy gravy

Pan-roasted sweetbreads 36 €

Stir-fried salsifi and girolle mushrooms, rat potatoes and hazelnut veal sauce

Heart of fillet of Beef, crispy polenta, grilled onions from Cévennes 36 €

Juniper gravy and foie gras



Children's Menu 16 €

Fish or Meat Steak from the Market

Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert



Cheeses and Desserts

Cheese platter 16 €

Ice-cream and full fruit sorbet palette  14 €

Fresh fruits

Grand Marnier Soufflé 16 €

Hot orange preserve, chocolate ice-cream

Our Paris Brest 12 €

Caramelized hazelnuts

Like an apricot, apricot and lavender heart 12€

Apricot sorbet

Chocolate bar with hazelnut 12 €

Salted butter caramel ice cream

Lemon meringue tart, praline 12 €

Lemon and mint sorbet

Please order at the beginning of your meal



PETIT JARDIN MENU

Starter, Main, Dessert: 57 €

(Lunch and dinner)

Starters

Pressed foie gras with apricot and rosemary

Almond lace biscuits

The artichoke, chickpea houmous, grilled purple artichoke and Pélardon cheese mousse

Summer truffle shavings and truffle vinaigrette

Crusty cannelloni stuffed with Tuna tartare

Crispy cucumber salad, Tzatziki coulis



Main Courses

Roasted line-fished Seabass, tomatoes and capres

Cardamom flavored carrot purée, crisp fennel salad

Slow cooked Turbot, cauliflower purée, corn and bacon foam

Crusty sphere of parsley-flavored butter, sea-scented sauce

**Heart of fillet of Beef, crispy polenta,
grilled onions from Cévennes**

Juniper gravy and foie gras



Desserts

Please order your desserts at the beginning of your meal



MENU DE SAISON

Starter, Main, Dessert: 41 €

(Lunch and dinner)

Starter, Main Course or Main Course, Dessert 33 €

(Served lunchtime except weekends and bank holidays)

Starters

Escabèche-style marinated sardine tart

Stewed onion with thyme, parsley vinaigrette

Green zebra and pineapple tomato tartare with wild thyme

Watermelon and melon with basil and fresh goat cheese

Cold minestrone, slightly sealed squid with mild spices

Fried red onions



Main Courses

Roasted chicken leg, ginger and lemon preserve

Hazelnut flavored artichoke purée, purple artichoke

Steamed cod, curry and lemongrass sauce

Creamy risotto with sweet red pepper and coriander, parmesan crisp

Glazed and grilled belly of pork

Mashed potatoes and spicy gravy



Desserts

Like an apricot, apricot and lavender heart

Apricot sorbet

Chocolate bar with hazelnut

Salted butter caramel ice cream

Lemon meringue tart, praline

Lemon and mint sorbet

Cheese platter

extra 4 €



le petit jardin

Le Restaurant