

The Bistro menu

Starters

All our starters can be shared on request

Beefsteak tomato, creamy Burrata, basil oil	13 €
Vegetable roll with king prawns, aubergine caviar, soy vinaigrette and red currants	12 €
Marinated Mackerel with Noilly Prat, parmesan shortbread topped with slow-simmered fennel, orange vinaigrette	11 €
Tonello-style slow cooked Veal carpaccio, French bean salad, Comté	12 €
Cucumber gazpacho with coriander, pistachio and fresh goat cheese	11 €
Caribbean-style Cod and Crab Meat fritters, Thai Sauce with peanuts	13 €
Curred meats & cheeses board (to share)	18 €

Main dishes

Skate wing with nut-brown butter and creamy risotto	19 €
Black Angus beef tataki, lettuce and mint cream	19 €
Belly of pork with mild spices, red lentil salad, tomato preserve	19 €
Lamb kefta with vegetable tagine, chick pea purée	19 €
Hake fillet, coarsely chopped tomatoes, potato salad, lemon preserve 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 €
Ice nougat, red berry and hibiscus jelly	9 €
Chocolate and mint royal, lemon jelly and yuzu sorbet	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 fresh goat cheese

Marinated Mackerel with Noilly Prat,
parmesan shortbread topped with slow-simmered fennel,
orange vinaigrette

Hake fillet, coarsely chopped tomatoes, potato salad,
lemon preserve and olive

Black Angus beef tataki, lettuce and mint cream

Dessert to choose a la carte (excluding cheese)