

The Bistro menu

Starters

All our starters can be shared on request

Green pea gazpacho with mint, Fresh goat cheese with honey and rosemary	9 €
Warm octopus with Espelette pepper, hummus, chickpea salad with dried apricot	15€
Cod and crab meat accras, peanut Thai sauce	13 €
Thai salad with mango, red cabbage, arugula, coriander, marinated and breaded duck breasts with sesame seeds (SG)	13 €
Marmande tomatoes, cottage cheese, strawberry and Tonka bean sauce, Burrata with Xeres vinegared herb gel (SG)	12€
Aubrac beef fillet carpaccio, arugula and parmesan pieces (SG)	14 €
Charcuterie board (to be shared) Coppa, spianata, white truffled ham, Lyon rosette, warm focaccia	19 €

Main dishes

All our main dishes can be shared on request

Grenoble-style skate wing, creamy risotto	20 €
Fish kefta Tagine with spicy and vegetables *	18 €
Clam Linguine	20 €
Beef burger, bacon, tomato, cheese, tartar sauce, home chips	17 €

Angus black beef tataki, lamb's lettuce, vegetables and mint cream* 19€

Marinated lamb shoulder served whole (for two people) 29 € per person
Choice of garnish

Poke bowl, vegetables, pomegranate, wasabi sesame, seaweed chips* Vegetarian	16€
Teriyaki chicken	18€
Salmon	19€

SIDE DISHES

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

Desserts

Cheeses	10 €
Le Petit Jardin's version of the classic Paris-Brest	9 €
Chocolate royal	9 €
Pavlova with season fruits	9 €
Coffee with dessert selection	10 €

Set Lunch 25 €

From Tuesday to Friday except public holidays

Main dish with * + Coffee with dessert selection