



**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, Clément Gueudré, expresses its creativity by focusing mainly on the quality of the products, the season, and what nature offers us.**

**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

### **Mediterranean Bluefin Tuna**

**Mango and coriander tartare and two sesame tataki** 20 €

Balsamic vinegar peach sorbet

**Foie gras with gooseberry jelly with Timut pepper** 20 €

Spicy rhubarb chutney, homemade brioche

**Prawns small raviolis, creamy Dubarry** 20 €

Spinach baby leaves, bisque ice cream

**Perfect egg and wild mushrooms** 14 €

Creamy mushrooms and brioche soldiers

**Tonnato-style veal piccata** 14 €

Country fresh green bean salad and Comté shaving



**Salmon duo, gravlax and tataki** 14 €

Lime beetroot mousse, dill gel



## Vegetarian

**Fried homemade gnocchis, parmesan cheese cream** 25 €

Candied cherry tomatoes and rosemary oil



## Our Fishes

- Roasted Monkfish in Squash** **36€**  
Small Vegetables and Shells Juice with Noilly Prat (SG)
- Pike perch and meat juice** **24 €**  
Bulgur risotto and caramelized "Boule d'Or" turnip
- Roasted filet red mullet, rock emulsion** **35 €**  
Homemade gnocchi, spinach, candied cherry tomatoes



## Our Meats

- Iberian pig Pluma, sweet spices sauce** **24 €**  
Vanilla sweet potato, spinach and crisps (SG)
- Roasted Farmer Chicken Supreme with Albufera Sauce** **24 €**  
Millefeuille of potato rosti and Cevennes sweet onions  
compote (SG)
- Pan-roasted sweetbreads** **36 €**  
Ratte potato mousseline, veal juice (SG)
- Heart of fillet of Aubrac Beef, well-seasoned juice** **36 €**  
Millefeuille of seasonal vegetables, Scarmoza siphon (SG)



## 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**

**14 €**

Caramelized hazelnuts

**Caramel Guyot Pear Dome**

**13 €**

Hazelnut and pecan nut Financier, pear sorbet

**Lemon "Trompe l'oeil"**

**13 €**

Shortbread with fleur de sel, lemon basil sorbet

**Finger peanuts and Dulcey Valrhona chocolate**

**13€**

Hazelnut ice cream

**Please order at the beginning of your meal**



# PETIT JARDIN MENU

**Starter, Main, Dessert: 57 €**

**(Lunch and dinner)**

## Starters

### **Mediterranean Bluefin Tuna**

**Mango and coriander tartare and two sesame tataki**

Balsamic vinegar peach sorbet

### **Foie gras with gooseberry jelly with Timut pepper**

Spicy rhubarb chutney, homemade brioche

### **Prawns small raviolis, creamy Dubarry**

Spinach baby leaves, bisque ice cream



## Main Courses

### **Roasted filet red mullet, rock emulsion**

Homemade gnocchi with basil, spinach, candied cherry tomatoes

### **Heart of fillet of Aubrac Beef, well-seasoned juice**

Millefeuille of seasonal vegetables, Scarmoza siphon

### **Roasted Monkfish in Squash**

Small Vegetables and Shells Juice with Noilly Prat



## 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 34 €**

(Served lunchtime except weekends and bank holidays)

## Starters

### Perfect egg and wild mushrooms

Creamy mushrooms and brioche soldiers

### Tonnato-style veal piccata

Country fresh green bean salad and Comté shaving



### Salmon duo, gravlax and tataki

Lime beetroot mousse, dill gel



## Main Courses

### Iberian pig Pluma, sweet spices sauce

Vanilla sweet potatoes, spinach and crisps



### Pike perch and meat juice

Bulgur risotto and caramelized "Boule d'Or" turnip

### Roasted Farmer Chicken Supreme with Albufera Sauce

Millefeuille of potato rosti and Cevennes sweet onions compote



## Desserts

### Caramel Guyot Pear Dome

Hazelnut and pecan nut Financier, pear sorbet

### Lemon "Trompe l'oeil"

Shortbread with fleur de sel, lemon basil sorbet

### Finger peanuts and Dulcey Valrhona chocolate

Hazelnut ice cream

**Cheese platter** 

**extra 4 €**



le petit jardin

**Le Restaurant**