



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

Marbled Foie Gras with cherries, cocoa jelly 20 €

Red fruit chutney with Timut pepper, homemade brioche

Mediterranean red tuna tartare and sesame tataki 20 €

Passion sorbet and Szechuan pepper

Large ravioli of langoustines and crab, creamy celery 20 €

Spinach small leaves, bisque espuma with lemon grass

Mulet du Grau du Roi carpaccio and beets 14 €

Fresh raspberry vinaigrette, creamy Saint Maur 

**Marinated vegetables and eggplant caviar, with pine nuts
on a parmesan shortbread** 14 €

Poached quail eggs and oregano vinaigrette

Lamb crosquis confit on a Macau artichoke purée 14 €

Artichoke chips



Vegetarian

Ravioli stuffed with caponata, mozzarella espuma 23 €

Spinach young leaves

Mix of young sprouts, small seasonal vegetables 19 €

Vinaigrette with old balsamic vinegar



Our Fishes

Whole Breton blue lobster roasted in langoustine butter 69 €

Whisky flambé, small round stuffed zucchini with vegetables and fennel confit with orange (SG)

(About 800gr, for one or two people)

Roasted monkfish with Champagne cockle juice 36 €

Fresh French peas (SG)

Lean back of Mediterranean seafood, sage sauce 25 €

Spelled risotto with candied tomatoes and black olives, parmesan

Roasted red mullet fillets on skin, rock fish emulsion 36 €

Variation around fennel (SG)



Our Meats

Iberian pig pluma, sweet spice sauce 24 €

Mashed sweet potatoes with vanilla, spinach and crisps (SG)

« Rosé cooked » duck breast, sweet and sour sauce 24 €

Roasted early carrots and orange purée (SG)

Veal sweetbread roasted in a sautoir, veal jus with savory 36 €

Fingerling potato mousseline and panfried morels (SG)

Aubrac beef tenderloin, full-bodied jus 37 €

Thai style Chinese cabbage cannelloni, wasabi fingerling espuma (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

Strawberry cream cake of Le Petit Jardin **13 €**

Strawberry ice cream

Baileys creamy dark chocolate and mousse cigar **13 €**

Coffee ice cream

« Like a spilled lemon meringue pie » **14 €**

Lemon basil sorbet

Please order at the beginning of your meal



PETIT JARDIN MENU

Starter, Main, Dessert: 57 €

(Lunch and dinner)

Starters

Marbled Foie Gras with cherries, cocoa jelly

Red fruit chutney with Timut pepper, homemade brioche

Mediterranean red tuna tartare and sesame tataki

Passion sorbet and Szechuan pepper

Large ravioli of langoustines and crab, creamy celery

Spinach small leaves, bisque espuma with lemon grass



Main Courses

Aubrac beef tenderloin, full-bodied jus

Thai style Chinese cabbage cannelloni, wasabi fingerling espuma 

Roasted monkfish with Champagne cockle juice

Fresh French peas 

Roasted red mullet fillets on skin, rock fish emulsion

Variation around fennel 



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

Mulet du Grau du Roi carpaccio and beets

Fresh raspberry vinaigrette, creamy Saint Maur



Marinated vegetables and eggplant caviar, with pine nuts on a parmesan shortbread

Poached quail eggs and oregano vinaigrette

Lamb croustade confit on a Macau artichoke purée

Artichoke chips



Main Courses

Iberian pig pluma, sweet spice sauce

Mashed sweet potatoes with vanilla, spinach and crisps



« Rosé cooked » duck breast, sweet and sour sauce

Roasted early carrots and orange purée



Lean back of Mediterranean seafood, sage sauce

Spelled risotto with candied tomatoes and black olives, parmesan



Desserts

Strawberry cream cake of Le Petit Jardin

Strawberry ice cream

Baileys creamy dark chocolate and mousse cigar

Coffee ice cream

« Like a spilled lemon meringue pie »

Lemon basil sorbet

Cheese platter



extra 4 €



le petit jardin

Le Restaurant