

DRINKS AND COCKTAILS SELECTION

BEERS 33cl

Leffe	5 €
Malpolon Blanche	6,5 €
Alaryk Blonde « Bio »	8 €
Alaryk Ambrée « Bio »	9 €

SOFTS DRINKS

GRANINI 25cl	4 €
Tomato, Orange, Pineapple, strawberry	
Coca Cola 33 cl	5 €
Cola Zéro 33 cl	5 €
Orangina 25 cl	5 €
Ice Tea 33 cl	5 €
Limonade 33 cl	5 €

WINE BY THE GLASS 14cl

WHITE WINES

Domaine de Guéry	6 €
Clos Constantin	8 €
Chablis, Domaine d'Elise	10 €

RED WINES

Clos Constantin Polisson	6 €
Domaine Inebriati Drya	9 €
J. Garnier Bourgogne	10 €

ROSE WINE

Cht Les Mazes « Ravelle »	5,5 €
---------------------------	-------

APERITIFS

Ricard, Pastis 51	5 €
Kir	7 €
Kir Royal	7 €
Suze, Salers	8 €
Martini Blanc, Rouge	8 €
Noilly Prat	8 €

COCKTAILS

Le Petit Jardin	10€
Champagne, Elderberry Liqueur, Lime, Fresh Mint	
Classic Mojito	12€
Havana 3 years, Lime, Fresh Mint, Cane Sugar, Perrier, Angostura	
Royal Mojito	15€
Champagne, Havana 3 years, Lime, Fresh Mint, Cane Sugar, Perrier	
Fresh Fruits Mojito	14€
Havana 3 years, Lime, Fresh Mint, Cane Sugar, Perrier, Fruits Purée	
Apérol Spritz	11€
Apérol, Prosecco, orange Slice, Perrier	
Pink Flamingo	10€
Rosé Wine, Grapefruit Juice, Lemon Juice, Cointreau	
Gin ou Vodka Tonic	12€
Gin Hendricks ou Vodka, Tonic, Junipers Baies Or Lemon or Cucumber	
Margarita Classique	12€
Téquila, Lemon Juice, Cointreau	
Moscow/London Mules	12€
Vodka ou Gin, Ginger Beer, Lime Juice	
Cosmopolitan	11€
Vodka, Lime Juice, Cranberry Juice, Cointreau	



le petit jardin

Le Bistrot

Côté Bistrot

TAPAS

Hummus and Chickpeas salad with confit lemon	7 €
Andalucian Gazpacho, small slices bread croutons, basil	6 €
Octopus Salad with Espelette Chili pepper	11 €
Raw ham and cheese croquetas	7 €
Peruvian Ceviche, red bean salad	13 €
Accras of Cod and crab meat, vegetables and peanut Thai sauce	11 €
Panko breaded prawns, anchovy sauce	13 €
Chicken Skewers with ginger and cilantro	9 €
Plate of grilled and marinated vegetables	7 €
- Grilled padrones	
- Grilled and marinated red peppers, olive oil and garlic	
- Lemon and Oregano marinated artichoke heart	

Set Lunch 25 €

From Tuesday to Friday except public holidays

Main dish from * + coffee with dessert selection



All our dishes are prepared here from the raw ingredients.



Gluten-free (On request some of the other dishes can be adapted without gluten)

MAIN DISHES


All main dishes can be served on request so as to be shared

Spicy Fish kefta Tagine with vegetables * 	19 €
Grenoble-style skate wing, creamy risotto 	20 €
Paella-style gnocchetti with cuttlefish and mussels	21 €
Bo bun of Le Petit Jardin *	18 €
Indian burger, pulled Punjab lamb, green sauce	18 €
Black Angus beef tataki, lamb's lettuce, vegetables and mint cream	19€
Confit French pork belly, pork jus with soft spices* 	18€
Warm potato salad, candied lemon vinaigrette	
Marinated lamb shoulder served whole (for two people) Choice of garnish	29 € per person

SIDE DISHES

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

DESSERTS

Cheese Platter 	10 €
Le Petit Jardin's version of the classic Paris-Brest	9 €
Finger with two dark chocolates and dulcify dacquoise hazelnut	9 €
Pavlova with season fruits	9 €
Coffee with dessert selection	12 €