



**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 sour cherries, cocoa jelly** 20 €

Red fruit chutney with four spices, homemade brioche

**Trio of oysters: in Granny Smith apple jelly, in Thai tartare, in leek and Champagne tartare** 20 €

**Large octopus and cuttlefish ravioli à la Sétoise** 20 €

Fish soup, aioli espuma

**Bouchot mussels in a nage with Madras curry and lemon** 15 €

Candied red peppers 

**Marinated vegetables and eggplant caviar, with pine nuts on a parmesan shortbread** 15 €

Poached quail eggs and oregano vinaigrette

**Homemade smoked mackerel, tender potato cubes** 15 €

Pickled red onions, fried capers 



## Vegetarian

**Caponata stuffed ravioli, mozzarella espuma** 23 €

Young spinach leaves

**Mix of young sprouts, small seasonal vegetables** 19 €

Old balsamic vinegar dressing





## Our Fishes

- Mediterranean meagre steak, lemongrass bisque** 36 €  
Celery cannelloni with sweet Cévennes onions (SG)
- Cod back, venere rice risotto with confit fennel** 26 €  
Saffron sauce (SG)
- Roasted Brittany blue lobster in langoustine butter** 69 €  
Whisky flambé (SG)  
(About 800gr, for one or two people)



## Our Meats

- Iberian pig pluma, five spice sauce** 26 €  
Sweet potatoe mash with vanilla, spinach and crisps (SG)
- Beef tenderloin, Albufera sauce** 37 €  
"Crick" potatoes and wild mushrooms (SG)
- French veal steak cooked at low temperature** 34 €  
Declinaison around the artichoke, veal juice with hazelnut (SG)
- Veal sweetbread roasted in a sautoir, veal juice** 43 €  
Fingerling potato mousseline and fried girolle mushrooms (SG)
- Farmed guinea fowl, poultry juice** 27€  
Exotic cauliflower puree, roasted pineapple (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

**Fresh fig pie** 13 €

Honey Roasted fig and pistachio ice cream

**Tiramisu du Petit Jardin** 13 €

Anise 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: 59 €**

**(Lunch and dinner)**

## Starters

**Marbled Foie Gras with sour cherries, cocoa jelly**

Red fruit chutney with four spices, homemade brioche

**Trio of oysters: in Granny Smith apple jelly, in Thai tartare, in leek and Champagne tartare**

**Large octopus and cuttlefish ravioli à la Sétoise**

Fish soup, aioli espuma



## Main Courses

**French veal steak cooked at low temperature**

Declinaison around the artichoke, veal juice with hazelnut



**Mediterranean meagre steak, lemongrass bisque**

Celery cannelloni with sweet Cévennes onions



**Beef tenderloin, Albufera sauce**

“Crick” potatoes and wild mushrooms





## 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

### Homemade smoked mackerel, tender potato cubes

Pickled red onions, fried capers



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

Poached quail eggs and oregano vinaigrette



### Bouchot mussels in a nage with Madras curry and lemon

Candied red peppers



## Main Courses

### Iberian pig pluma, five spice sauce

Sweet potatoe mash with vanilla, spinach and crisps



### Farmed guinea fowl, poultry juice

Exotic cauliflower puree, roasted pineapple



### Cod back, venere rice risotto with confit fennel

Saffron sauce



## Desserts

### Fresh fig pie

Honey Roasted fig and pistachio ice cream

### Tiramisu du Petit Jardin

Anise ice cream

### « Like a spilled lemon meringue pie »

Lemon basil sorbet

### Cheese platter



**extra 4 €**



le petit jardin

**Le Restaurant**