

DRINKS AND COCKTAILS SELECTION

APERITIFS

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

BEERS 33cl

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

SOFT DRINKS

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

WINE GLASSES 14cl

White wines

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

Red wines

Clos Constantin Polisson	7 €
Domaine des Creisses	10 €
J. Garnier Bourgogne	10 €
Chablis, Domaine d'Elise	10 €

Rosé wines

Domaine de La Clausade	6 €
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COCKTAILS WITHOUT ALCOOL

Citronnade du Petit Jardin 8€

Squeezed lemon juice, Cane Sugar, Fresh Mint

Alcohol free Mojito 10€

Green Lemon, Fresh Mint, Lemonade

COCKTAILS

Le Petit Jardin 10€

Champagne, Elderberry liqueur, Green Lemon, Fresh Mint

Mojito Classique 12€

Havana 3 years, green lemon, fresh mint, cane sugar, Perrier, Angostura

Mojito Royal 15€

Champagne, Havana 3 years, Green Lemon, Fresh Mint, Cane Sugar

Mojito Fresh Fruits 14€

Havana 3 years, Green Lemon, Fresh Mint, Cane sugar, Perrier, Fruits puree

Apérol Spritz 11€

Apérol, Prosecco, Orange slice, gas water

Floral Daiquiri 12€

Rhum, Elderflower, Lemon, Fresh Mint, Honey

Gin or Vodka tonic 12€

Gin Hendricks or Vodka, Tonic, Juniper berries or Lemon

Classic/Strawberry Margarita 12€

Téquila, Lemon juice, Cointreau, Fresh strawberry puree

Moscow/London Mules 12€

Vodka or Gin, Ginger Beer, Green Lemon juice

Cosmopolitan 11€

Vodka, Green Lemon juice, Cranberry juice, Cointreau



le petit jardin

Le Bistrot

Côté Bistrot

ENTRANCES AND TAPAS

Sweet potatoes soup, curry and coconut milk, lemongrass	9 €
Pig fingers, gribiche sauce and salad	12 €
Thai salad with mango, red cabbage, arugula, cilantro	
Chicken skewer with ginger and coriander	13 €
Cod and crab meat, Thai peanut sauce	11 €
Homemade smoked salmon, blinis and lemon cream	15 €
Octopus with Espelette pepper, hummus, chickpea salad	13 €
Farmer egg, oyster mushroom cream and bread rolls	12 €

Set Lunch 27 €

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

Grenoble-style skate wing, mashed potatoes	20 €
Shrimp biryani (basmati rice with spices, curry, coriander) *	19 €
Gnochettis paella style with squid	21 €
Panko breaded chicken burger, Comté, arugula, Tomato and glazed onions, tartar sauce	18 €
Black Angus beef tataki, lamb's lettuce, vegetables and mint cream	19€
Confit French pork belly, pork jus with soft spices* Grenaille potatoes with thyme	19€
Marinated lamb shoulder served whole (for two people)	29 € per person
Choice of garnish	

SIDE DISHES

Homemade French fries	4 €
Indian rice	6€
Seasonal vegetables 	4 €

DESSERTS

Cheese Platter 	10 €
Le Petit Jardin's version of the classic Paris-Brest	9 €
Caramelized apples on Breton shortbread	9 €
Homemade iced nougat, red fruit coulis	9 €
Coffee with dessert selection	12 €