



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 

Perfect egg with Jerusalem artichoke cream 15 €

Toasted bread and Foie gras butter

Homemade smoked mackerel, tender potato cubes 15 €

Pickled red onions, fried capers 



Vegetarian

Spinach stuffed ravioli, hazelnuts and goat cheese cream 23 €

Spiced squash velouté

Creamy mushroom risotto 19 €

Grilled artichokes 



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

"Guyot" pear caramel dome 13 €

Hazelnut and Pecan nut financier, pear sorbet

Tiramisu du Petit Jardin 13 €

Anise ice cream

Lemon "trompe-l'oeil" 14 €

Kosher salt shortbread, lemon 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



Perfect egg with Jerusalem artichoke cream

Toasted bread and foie gras butter

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

"Guyot" pear caramel dome

Hazelnut and Pecan nut financier, pear sorbet

Tiramisu du Petit Jardin

Anise ice cream

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Cheese platter



extra 4 €



le petit jardin

Le Restaurant