

# DRINKS AND COCKTAILS SELECTION

## APERITIFS

Ricard, Pastis 51	7 €
Kir	7 €
Kir Royal	14 €
Suze, Salers	8 €
Martini Blanc, Rouge	8 €
Noilly Prat	8 €

## BEERS 33cl

Leffe	6 €
Malpolon Blanche	7 €
Zoobrew – Condor Pale Ale	8 €
Zoobrew – Bower Bird IPA	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 €
Château Cazeneuve, Cynarah	8 €
Chablis, Domaine d'Elise	10 €

### Red wines

Mas Mellet, chemin des Salines	8 €
Domaine des Creisses	10 €
Terres D'Ocre Les Cailloux	9 €

## COCKTAILS WITHOUT ALCOOL

<b>Citronnade du Petit Jardin</b>	<b>8€</b>
Fresh lime juice, Cane Sugar, Fresh Mint	

## COCKTAILS

<b>Le Petit Jardin</b>	<b>10€</b>
Champagne, Elderflower liqueur, Lime, Fresh Mint	

<b>Apérol Spritz</b>	<b>11€</b>
Apérol, Prosecco, Orange slice, soda water	

<b>Floral Daiquiri</b>	<b>12€</b>
Rhum, Elderflower, Lemon, Honey	

<b>Gin or Vodka tonic</b>	<b>12€</b>
Gin Hendricks or Vodka, Tonic, Juniper berries or Lemon	

<b>Classic Margarita</b>	<b>12€</b>
Téquila, Lemon juice, Cointreau	

<b>Moscow/London Mules</b>	<b>12€</b>
Vodka or Gin, Ginger Beer, Green Lemon juice	



le petit jardin

Le Bistrot

# Côte Bistrot

## ENTRANCES AND TAPAS


Sweet potatoes soup, curry and coconut milk, lemongrass	9€
Pig feet fingers, gribiche sauce	12€
Exotic salad with mango, red cabbage, arugula, cilantro, chicken skewer with ginger and coriander	13€
Fried Cod and crab meat dumplings, Thai peanut sauce	11€
Homemade smoked salmon, blinis and lemon cream	15€
Chicken liver salad with raspberry vinegar, lamb's lettuce and Comté	13€
Shirred egg, mushroom cream	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, creamy herb risotto	21€
Shrimp biryani (basmati rice with spices, curry, coriander) *	19€
Pollack tagine and seasonal vegetables*	19€
Panko breaded chicken burger, Comté, arugula, Tomato and glazed onions, tartar sauce	18€
"Bourguignon" style beef stew with lemongrass and rigatoni*	19€
Black Angus beef tataki, lamb's lettuce, homemade French fries and mint cream	19€
Confit French pork belly, pork jus with sweet spices*, grenaille potatoes with thyme	22€
Marinated lamb shoulder served whole (for two people) Choice of garnish	29€ per person

## SIDE DISHES

Homemade French fries	5€
Creamy herb risotto	6€
Seasonal vegetables	5€

## 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€