



**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 €

Celeriac cannelloni with sweet Cévennes onions



**Cod back, venere rice risotto with confit fennel** 26 €

Saffron sauce



## Our Meats

**Iberian pig pluma, five spice sauce** 26 €

Sweet potatoe mash with vanilla, spinach and crisps



**Barbaric coast duckling breast, from "Père Léon's" farm** 33€

Orange duck stock, "Crick" potatoes with wild mushrooms

**French veal steak cooked at low temperature** 34 €

Declinaison around the artichoke, veal juice with hazelnut



**Veal sweetbread roasted in a sautoir, veal juice** 43 €

Fingerling potato mousseline and fried girolle mushrooms



**Farmed guinea fowl, poultry juice** 27€

Exotic cauliflower puree, roasted pineapple





## 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

**Corsica Clementine declination, imperial chocolate ganache**

Clementine sorbet 13€

**Lemon "trompe-l'oeil"** 13 €

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

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### **Mediterranean meagre steak, lemongrass bisque**

Celeriac cannelloni with sweet Cévennes onions

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### **Filet de Canette de Barbarie de la ferme du Père Léon**

Jus de canard à l'orange, Millefeuille de pommes

« Crick » et champignons des bois

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## 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**

**Lemon "trompe-l'oeil"**

Kosher salt shortbread, lemon sorbet

**Our Paris Brest**

Caramelized hazelnuts

**Corsica Clementine declination, imperial chocolate ganache**

Clementine sorbet

**Lemon "trompe-l'oeil"**

Kosher salt shortbread, lemon sorbet

**Cheese platter**

**extra 4 €** 



le petit jardin

**Le Restaurant**