



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, Grapefruit Jelly

Grapefruit chutney with four spices, homemade brioche **24 €**

Braised green country asparagus, sorrel panacotta

Creamy peas with mint, sorrel pesto **21 €** 

Homemade Octopus and Cuttlefish Ravioli "à la Sétoise"

Fish soup, aioli espuma **21 €**

Artichoke and crabmeat tortellini

Lemon cream and arugula, parmesan shavings **16 €** 

Perfect egg with cress cream

Crunchy broccoli and Romanesco cabbage **16 €**

Salmon tataki, beetroot cannelloni with goat cheese cream

Beetroot Sorbet **16 €** 



Vegetarian

Homemade ravioli stuffed with ricotta

Mozzarella emulsion and tomato coulis **24 €**

Creamy mushroom risotto

Braised asparagus **21 €** 



Our Fishes

- Roasted monkfish, sauce coques et Noilly Prat** 36 €
Céleri confit et coques, condiment Granny Smith (SG)
- Back of pollack, curry emulsion** 27 €
Red lentil risotto (SG)



Our Meats

- Iberian pig pluma, five spice sauce** (SG) 28 €
Sweet potato mash with vanilla, spinach and crisps
- Lamb Shoulder confit with thyme juice** (SG) 35€
Roasted lettuce and mashed broad beans with cumin
- Seared Black angus beef Picanha** (SG) 34 €
Vegetable Bayaldi
- Veal sweetbread roasted in a sautoir, veal juice** (SG) 44 €
Fingerling potato mousseline and fried mushrooms
- Guinea Fowl Breast and poultry juice** (SG) 29€
Carrot and Galanga



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

Around banana and Caramélia chocolate

14 €

Banana passion fruit sorbet

The Petit Jardin's signature Strawberry cake

14 €

Strawberry ice cream

Lemon "trompe-l'oeil"

14 €

Kosher salt shortbread, lemon sorbet

Desserts are to be ordered at the beginning of the meal



PETIT JARDIN MENU

Starter, Main, Dessert: 59 €
(Lunch and dinner)

Starters

Marbled Foie Gras, Grapefruit Jelly

Grapefruit chutney with four spices, homemade brioche

Braised green country asparagus, sorrel panacotta

Creamy peas with mint, sorrel pesto



Homemade Octopus and Cuttlefish Ravioli à la Sétoise

Fish soup, aioli espuma



Main Courses

Lamb Shoulder confit with thyme juice



Roasted lettuce and mashed broad beans with cumin

Roasted monkfish, sauce coques et Noilly Prat

Céleri confit et coques, condiment Granny Smith



Seared Black angus beef Picanha



Vegetable Bayaldi



Desserts

Desserts are to be ordered at the beginning of the meal



MENU DE SAISON

Starter, Main, Dessert: 43 €

(Lunch and dinner)

Starter, Main Course or Main Course, Dessert 36 €

(Served lunchtime except weekends and bank holidays)

Starters

Artichoke and crabmeat tortellini



Lemon cream and arugula, parmesan shavings

Perfect egg with cress cream

Crunchy broccoli and Romanesco cabbage

Salmon tataki, beetroot cannelloni with goat cheese cream

Beetroot Sorbet



Main Courses

Iberian pig pluma, five spice sauce

Sweet potato mash with vanilla, spinach and crisps



Guinea Fowl Breast and poultry juice



Carrot and Galanga

Back of pollack, curry emulsion

Red lentil risotto



Desserts

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Around banana and Caramélia chocolate

Banana passion fruit sorbet

Our Paris Brest

Caramelized hazelnuts

The Petit Jardin's signature Strawberry cake

Strawberry ice cream

Cheese platter

extra 4 €



le petit jardin

Le Restaurant