

DRINKS AND COCKTAILS SELECTION

BEERS 33cl

Leffe	6 €
Malpolon Blanche	7 €
Zoobrew – Condor Pale Ale	8 €
Zoobrew – Bower Bird IPA	9 €

TRADITIONNAL SOFT DRINKS

Coca Cola 33 cl	5 €
Coca Zero 33 cl	5 €
Orangina 25 cl	5 €
Ice Tea 33 cl	5 €

SOFT DRINKS FROM "SIBIO!"

Apple Juice 25cl	6 €
Tomato Juice 25cl	6 €
Orange Juice 25cl	6€
Pear Nectar 25cl	6€
Peach Nectar 25cl	6€
Lemonade 33cl	6 €
Iced Green Tea 33cl	6 €
Lemon and Elderflower	

MOCKTAILS

Citronnade du Petit Jardin	8€
Fresh squeezed Lemon, Cane Sugar, Fresh mint	

ALCOHOLIC DRINKS

Ricard, Pastis 51	7 €
Kir	7 €
Kir Royal	14 €
Suze	8 €
Martini White, Red	8 €
Noilly Prat	8 €

COCKTAILS

Le Petit Jardin	10€
Prosecco, Elderflower liquor, Sparkling water, Lime and mint	
Apérol Spritz	12€
Apérol, Prosecco, Orange slice, Sparkling water	
Daiquiri Floral	12€
Rhum, Elderflower liquor, Lime, Honey	
Gin tonic	12€
Gin Hendricks or Vodka, Tonic, Juniper Berries, Lemon slice	
Margarita Classique	12€
Tequila, Lime juice, Cointreau	
Moscow/London Mules	12€
Vodka or Gin, Ginger Beer, Lime Juice	
Gin de Provence	12€
Gin, Thyme liquor, Grapefruit tonic, Rosemary	
Gin Agrum'	12€
Gin, Lemon verbena liquor, Blood orange and Elderflower tonic, Citrus slices	



le petit jardin

Le Bistrot

Côté Bistrot

Tapas and Starters

Green Peas Gaspacho with mint, Whipped Goat's cheese	9 €
Cured Serrano ham Croquettes with parmesan	9 €
Mini-Tortillas of Pollock with Condiment Guacamole Courgettes, aubergines and candied peppers	15 €
Fried Cod and Crabmeat dumplings, Thai peanut Sauce	11 €
Cabbage salad with satay, crispy prawns with basil	14 €
Vita-Tonnato Carpaccio of veal cooked at low temperature	13 €
Octopus salad, Hummus with cumin, fresh chickpeas	12 €

Lunch Menu 27 €

Tuesday to Fridays excluding weekends and holidays

Main courses with * + Coffee with dessert selection



All of our dishes are prepared here from raw ingredients.
Gluten-free (On request some of the other dishes can be adapted without gluten)

Our Main Courses

Mackerel fillets in escabeche, vegetable tagliatelle	19 €*
Linguines « alle vongole »	20 €*
Grenoble-style skate wing, creamy herb risotto	21 €
Kefta Burger, méchouia, fresh cottage cheese with shallots and herbs	18 €
Beef black Angus Tataki , lamb's lettuce, Homemade French Fries	22 €*
Confit of veal shank, sweet spices juice,	
Vegetable Tajine with sultana and almonds	19 €*
Marinated lamb shoulder served whole (for two people)	29€ per person
Choice of garnish	

Side Dishes

Homemade French Fries	5 €
Tajine vegetables	5 €
Creamy herb risotto	6€

Nos desserts

Cheese Platter	10 €
Le Petit Jardin's version of the classic Paris-Brest	9 €
Pavlova with seasonal fruits	9 €
Royal Chocolate	9 €
Coffee with dessert selection	12 €