



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

**Paimpol coco bean velouté, Whipped celery cream - 16 €**

*Toasted bread with homemade butter, and vegetables*

**Daikon radish canelloni with sardine tartare - 16 €**



*Horseradish cream, green herbs coulis*

**Homemade langoustine Ravioli and fennel confit - 21 €**

*Consommé of langoustine, creamy orange sauce*

**Thinly sliced pears and Cevennes sweet onions millefeuille - 16 €**

*Salted biscuit with crispy bacon and Pélardon mousse*

**Marbled Foie Gras, quince jelly, quince and lime - 24€**

*Chutney, home-made dried fruit bread*

**Veal carpaccio and oyster tartar with Salicornia - 21 €**

*Houmous with terriyaki and artichoke chips*



## Vegetarian dishes

**Homemade ravioli stuffed with ricotta - 26 €**

*Mozzarella emulsion and tomato coulis*

**Risotto crémeux aux champignons - 24 €**



*Pan fried artichokes*



## Our Fishes

**Tournedos of line-caught fish, creamy wakame fumet - 36 €**



*Palet of risotto with squid ink, carrot gimembre*

**Roasted Cod, Savora mustard sauce - 28 €**



*Roasted butternut and iodine purée, tartare with chesnuts and mussels*

**Roasted red mullet fillets on skin, rock emulsion - 38 €**

*Lettuce coulis, roasted sucrine and gnocchi*



## Our Meats

**Iberian pig pluma, five spice sauce - 28 €**



*Sweet potato mash with vanilla, spinach and crisps*

**Chicken breast ballotine, « Poulette » sauce - 29 €**



*Roasted Onions and confit potatoes*

**Veal sweetbread roasted in a sautoir, veal juice - 44 €**



*Potato mousseline with seasonal mushrooms*

**Pigeon fillets cooked on trunk and confit legs, carcass juice - 36 €**

*Gingerbread beetroot purée, sautéed endives with prunes*



## 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*

**Commercy Madeleines, red fruit declination - 14 €**

*Cassis sorbet*

**Fresh granny Smith apple and mint - 14 €**

*Granny Smith sorbet*

**Lemon « trompe l'œil » - 14 €**

*Kosher salt shortbread, lemon sorbet*

**Desserts are to be ordered at the beginning of the meal**



# PETIT JARDIN MENU

Starter, Main course, Dessert

(Lunch and dinner)

**59 €**

## Starters

**Marbled Foie Gras, quince jelly, quince and lime**

*Chutney, home-made dried fruit bread*

**Veal carpaccio and oyster tartar with salicornia**

*Houmous with terriyaki and artichoke chips*

**Homemade langoustine Ravioli and fennel confit**

*Consommé of langoustine, creamy orange sauce*

## Main courses

**Roasted red mullet fillets on skin, rock emulsion**

*Lettuce coulis, roasted sucrine and gnocchi*

**Tournedos of line-caught fish, creamy wakame fumet**

*Palet of risotto with squid ink, carrot gingembre*



**Pigeon fillet cooked on trunk and confit leg, carcass juice**

*Gingerbread beetroot purée, sautéed endives with prunes*



## Desserts

The desserts and cheeses can be chosen from our dessert menu

(To be ordered at the beginning of the meal)



# SEASONAL MENU

Starter, main course, Dessert **44 €**

(Served for lunch and dinner)

Starter, Main course or Main course, Dessert **37 €**

(Served for lunch except weekends and bank holidays)

## Starters

**Paimpol coco bean velouté, Whipped celery cream**

*Toasted bread with homemade butter, and vegetables*

**Daikon radish canelloni with sardine tartare**

*Horseradish cream, green herbs coulis*



**Thinly sliced pears and Cevennes sweet onions millefeuille**

*Salted biscuit with crispy bacon and Pélardon mousse*

## Main courses

**Chicken breast ballotine, « Poulette » sauce**

*Roasted Onions and confit potatoes*



**Iberian pig pluma, five spice sauce**

*Sweet potato mash with vanilla, spinach and crisps*



**Roasted Cod, Savora mustard sauce**

*Roasted butternut and iodine purée, tartare with chesnuts and mussels*



## Desserts

**Our Paris Brest**

*Caramelized hazelnuts*

**Madeleine de Commercy, red fruit declination**

*Sorbet cassis*

**Apple and Manzana dome with fresh mint syrup**

*Granny Smith sorbet*

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

*Kosher salt shortbread, lemon sorbet*

**Cheese platter - 16 €**

