



le petit jardin

OUR DESSERTS

Cheese platter	16 € (SG)
Ice-cream and full fruit sorbet palette <i>Fresh fruits</i>	14 € (SG)
Grand Marnier Soufflé <i>Hot orange preserve, chocolate ice-cream</i>	16 €
Our Paris Brest <i>Caramelized hazelnuts</i>	14 €
Commercy Madeleines, red fruit declination <i>Cassis sorbet</i>	14 €
Fresh granny Smith apple and mint <i>Granny Smith sorbet</i>	14 €
Lemon « trompe l'œil » <i>Kosher salt shortbread, lemon sorbet</i>	14 €

Desserts are to be ordered at the beginning of the meal



Our dishes are « homemade » cooked on site from local products.



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