



le petit jardin

# MENU DU PETIT JARDIN

(Starter, Main course, Dessert)

## Our 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*

## Our 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 gimgembre*



Pigeon fillet cooked on trunk and confit leg, carcass juice  
*Gingerbread beetroot purée, sautéed endives with prunes*



## Our 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*



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