



le petit jardin

MENU DE SAISON

(Starter, Main course, Dessert)

Our starters

Paimpol coco bean velouté, Whipped celery cream
Toasted bread with homemade butter, and vegetables

Daikon radish canelloni with sardine tartare (SG)
Horseradish cream, green herbs coulis

Thinly sliced pears and Cevennes sweet onions millefeuille
Salted biscuit with crispy bacon and Pélardon mousse

Our main courses

Chicken breast ballotine, « Poulette » sauce (SG)
Roasted Onions and confit potatoes

Iberian pig pluma, five spice sauce (SG)
Sweet potato mash with vanilla, spinach and crisps

Roasted Cod, Savora mustard sauce (SG)
Roasted butternut and iodine purée, butternut tartare with chesnuts

Our desserts

Our Paris Brest
Caramelized hazelnuts

Commercy Madeleines, red fruit declination
Cassis sorbet

Fresh granny Smith apple and mint
Granny Smith Apple Sorbet

Lemon “trompe-l’oeil”
Kosher salt shortbread, lemon sorbet

Cheese platter – additional charge of 4 € (SG)
A selection of cheeses



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*