

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 25 cl	5 €

SOFT DRINKS FROM "SIBIO!"

Apple Juice 25cl	6 €
Tomato Juice 25cl	6 €
Orange Juice 25cl	6€
Pear Nectar 25cl	6€
Apple-Kiwi Nectar 25cl	6€
Lemonade 33cl	6 €
Iced Black Tea 33cl with Ginger	6 €

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



le petit jardin

Le Bistrot

Côte Bistrot

Tapas and Starters

Cream of pumpkin soup with chesnuts, prefou toast	10 €
Pork trotters with sauce gribiche	12 €
Mini-Tortillas of "Pulled Poork" with condiment Guacamole <i>Mexican salad with red beans corn</i>	13 €
Grilled octopus tentacles with Thai cabbage salad	11 €
Cabbage salad with satay, crispy prawns with basil	14 €
Homemade salmon and lean fish smoked, blinis and lemon cream	14 €
Oeuf parfait, creamed forest mushrooms	12 €

Lunch Menu 28 €

Tuesday to Fridays excluding weekends and holidays
Main courses with * + Coffee with dessert selection



All of our dishes are prepared here from raw ingredients.

On request some of the other dishes can be adapted without gluten.

Our Main Courses

Poached fillet of Pollack, vegetables lemon grass and ginger broth	21 €*
Linguines with praws, creamy langoustine bisque, small vegetables	21 €
Grenoble-style skate wing, creamy herb risotto	22 €
Tajine chicken burger with lemon mayonnaise	19 €
Beef Black Angus Tataki, Homemade French Fries	22 € *
Roasted Pommes de Terre "à la flamande"	20 € *
Marinated lamb shoulder served whole (For 2 persons - Choice of garnish)	31 € per person

Side Dishes

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

All dishes can be served on request so that they can be shared.

Our Desserts

Cheese Platter	11 €
Le Petit Jardin's version of the classic Paris-Brest	10 €
Mystery Extreme Vanilla Meringue Ice cream	10 €
Tarte tatin on Breton shortbread	10 €
Café gourmand	12 €