



MENU DE SAISON

Premises, Starter, Main course, Dessert, Mignardises – 48 €
(For lunch and dinner)

STARTERS

- Perfect egg with shallots and parsley condiments (SG)
Creamy cauliflower purée, crisp salad
- Beef chuck carpaccio, red wine vinaigrette (SG)
Black radish tartar, kiwis and nuts, tarragon gel
- Octopus salad, leche de tigré (SG)
Red cauliflower with miso

MAIN COURSES

- Back of cod, barigoule emulsion (SG)
Roast artichoke and lemon purée
- Iberian pig pluma, five spice sauce (SG)
Sweet potato mash with vanilla, spinach
- French veal steak, full-bodied juice (SG)
Aubergine and caviar tomato cannelloni, mint pesto

DESSERTS

- Pistachio rhubarb on Breton sablé
Anis gel, pistachio ice cream
- Our Paris Brest
Caramelized hazelnuts
- Le Fraisier of petit jardin
Pays d'Oc strawberry sorbet
- Lemon “trompe-l’oeil”
Kosher salt shortbread, lemon sorbet
- Selection of French cheeses – additional charge of 7 €

Mignardises



MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – 64 €
(For lunch and dinner)

STARTERS

Roasted asparagus, sea bream in gravlax sauce (SG)
Pickled vegetables and lemon mousseline

Glazed Langoustines with reduced orange bisque
Semoulina with caramelised carrots, carrot and ginger vinaigrette

Homemade guanciale, parmean and tartufata ravioli
Hollandaise emulsion with lard, a dried egg yolk

MAIN COURSES

Roasted fillets of red mullet, pomegranate rock emulsion. (SG)
Fennel puree with timut pepper, roasted fennel

Roasted turbot, Champagne sauce (SG)
Celery and Granny Smith apple combination

Roasted fillet of beef, meat sauce
Mushrooms brioche, garlic cream

DESSERTS

Our Paris Brest
Caramelized hazelnuts

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

Le Fraisier of Petit Jardin
Pays d'Oc strawberry sorbet

Pistachio rhubarb on Breton sablé
Anis gel, pistachio ice cream

Ice-cream and full sorbet palette (SG)
Fresh fruits

Grand Marnier Soufflé
Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 7 €

Mignardises

A LA CARTE

Starters

- Perfect egg with shallots and parsley condiments – 18€ 
Creamy cauliflower purée, crisp salad
- Beef chuck carpaccio, red wine vinaigrette – 18€ 
Black radish tartar, kiwis and nuts, tarragon gel
- Octopus salad, leche de tigré – 18€ 
Red cauliflower with miso
- Roasted asparagus, sea bream in gravlax sauce – 23€ 
Pickled vegetables and lemon mousseline
- Homemade guanciale, parmean and tartufata ravioli – 23€
Hollandaise emulsion with lard, a dried egg yolk
- Glazed Langoustines with reduced orange bisque – 24€
Semoulina with caramelised carrots, carrot and ginger vinaigrette

Main courses

- Back of cod, barigoule emulsion – 31€ 
Roast artichoke and lemon purée
- Roasted fillets of red mullet, pomegranate rock emulsion – 35€ 
Fennel puree with timut pepper, roasted fennel
- Roasted turbot, Champagne sauce – 38€ 
Celery and Granny Smith apple combination
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- Iberian pig pluma, five spice sauce – 30€ 
Sweet potato mash with vanilla, spinach, and crisps
- French veal steak, full-bodied juice – 32€ 
Aubergine and caviar tomato cannelloni, mint pesto
- Roasted fillet of beef, meat sauce – 41€
Mushrooms brioche, garlic cream
- Sauteed sweetbreads with veal jus – 46 €
Potatoes mousseline and pan-fried mushrooms

Vegetarian dishes

Large homemade raviolo stuffed with ricotta and spinachs - 28€
Espuma with Dubarry nut cream

Creamy mascarpone risotto – 27 €
Artichokes variation

Children's Menu 16 €

Fish or Meat from the market
Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert

Cheeses and Desserts

Ice-cream and full sorbet palette – 16 €
Fresh fruits



Our Paris Brest – 16 €
Caramelized hazelnuts

Le Fraisier of petit jardin - 16€
Pays d'Oc strawberry sorbet

Pistachio rhubarb on Breton sable - 16€
Anis gel, pistachio ice cream

Lemon “trompe-l’oeil” – 16€
Kosher salt shortbread, lemon sorbet

Grand Marnier Soufflé – 18 €
Hot orange preserve, chocolate ice-cream

French Cheeses platter – 17 €

NET PRICES - TAXES AND SERVICE INCLUDE



dishes are « homemade » cooked on site from local products.
Gluten free (other dishes can also be adapted to be served without gluten).
The list of allergens that can be found in our dishes, is available.

Our exceptional partners

We are committed to highlight our producers and partners who contribute to the success of Le Petit Jardin.

Our culinary creations

Les Marie Fromagerie (cheese factory) in Montpellier
J.A Gastronomie – Meat's selection in Saint-Barthélemy-d'Anjou
Palmeri Primeurs in Montpellier
Maison Castaing – Foie gras in Saint-Sever
La Poissonnerie (fishmonger) AGA in Agde

Our cellar

Cave Cairel – regional wines in Lattes
La Cave des Arceaux in Montpellier
Si Bio – artisanal producers in Thuir
Caillaud Christophe – cellarman in Saussines

Our floral decoration

Jean Fleuriste – artisan florist in Montpellier
SecondFlor – artisan specialized in stabilized flowers in Castries



Live the experience at Le Petit Jardin

Our team welcomes you:

Winter times:

From Tuesday to Saturday
12h00 – 13h45 and 19h00 - 23h30

Summer times:

From Monday to Sunday
12h00 – 13h45 and 19h00 - 23h30