

TAPAS AND STARTERS

Samossas of Pélardon cheese with honey, black olives and crunchy vegetables – 11€

Sea bream and lean gravlax, wasabi cream and green limon – 15 € (SG)

Cod and fish Pollock accras, Thai peanut sauce – 15 €

Sopaipillas with octopus, salad, crunchy vegetables – 15 €
Wheat and squash pancake garnished with octopus in rouille, grilled chickpeas

Satay shrimp, marinated cabbage and crunchy vegetables – 13 € (SG)

“Chilean style” beef tongue, “Pebre” condiment, green salad and crunchy vegetables – 12 € (SG)

Pulled pork empanadas, “Pebre” condiment, chili jam – 11 €

MAIN COURSES

Linguine with prawns, creamy bisque of langoustine and small vegetables – 22 €*

Skate wings with Grenoble sauce, spinach risotto – 23 € (SG)

Veal tagine, sweet spices, cooked fruits, accompanied with Grenaille potatoes – 22 € (SG)

“American style” pollock served with steamed vegetables - 22 €

Burger “cajun” with French fries – 19 €*
Cajun-style shredded chicken, mozzarella, coleslaw, lime mayonnaise

Beef Tataki, Chinese cabbage salad and mint sauce – 24 €* (SG)

Marinated lamb shoulder served whole – 32 € per person (SG)
(For two people – two choices of garnish)

Additional side dishes of your choice:

Homemade French fries – 5 € Seasonal vegetables – 5 € Spinach creamy risotto – 6 €

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

DESSERTS

Cheese Platter – 12 €

Le Petit Jardin’s version of the classic Paris-Brest – 11 €

Finger royal dark chocolate, two-chocolate ganache – 11 €

Pavlova with lemon and strawberry sorbets – 11 €

Coffee & dessert selection – 12 €

For a casual meal on the go or a business lunch, we offer you this quick and tasty lunch set menu:

Lunch Menu 29 €

A la carte dishes with * + coffee & a dessert selection

From Tuesday to Friday excluding holidays

NET PRICES - TAXES AND SERVICES INCLUDED.



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



Gluten free (other dishes can also be adapted to be served without gluten).