



OUR STARTERS

To begin this gastronomic journey, we offer you a selection of degustation plates full of flavour and delicious food to enjoy together ... « or not ».

Fennel, celery and brousse de brebis, sage infusion and black olive crumble*



13€

Marinated sea bream, around carrot and citrus fruit, parsley siphon



15€

Potato gnocchi with tartufata, pan-seared in butter, creamy veal jus, and mushrooms*

14€

Radish and buckwheat with spinach coulis flavored with paprika, feta cream, and confit egg yolk

14€



OUR PLATES

For the most adventurous, stimulate your palates and
continue your gastronomic voyage,
" Solo " or together with a beautiful unique piece to share

Grilled sea bass, homemade teriyaki glaze, sautéed
pak choi, yuzu caviar with soy condiment,
peanuts and sesame seeds

SG 24€

Grilled mackerel fillets on the plancha, artichoke
purée with lemon, citrus gel and garlic butter*

SG 22€

Seared yellow chicken fillet on the plancha, trio of
green peas, crispy brick pastry, and creamy bisque.*

23€

Piece of beef from L'Atelier, mashed potatoes,
veal juice

SG 24€

Vegetarian tartine with green hummus, oregano
cream cheese, pickled red onions, and feta tartare

19€



OUR UNIQUE PIECES

1 kg French beef T-bone, served with
homemade béarnaise sauce (2 pers.)



90€

Roasted whole sea bass 600/800 with
aromatics, lime hollandaise



48€



OUR DESSERTS

A sweet or salted ending to this voyage

Selection of French cheeses <i>gluten-free alternative available</i>	8€
Coconut choco, coconut rocher, chocolate ganache, wasabi ice cream	9€
Paris Brest with praline ice cream *	9€
Cookie and meringue duo, raspberry, lemon and basil.	9€
Strawberry yoghurt siphon, caramel croutons, sweet surprise with vanilla lemon juice*	9€



MENU

For a culinary journey with several stops,
we suggest :

Menu at €39

Starter

-

Main course

-

Dessert

Marked with the * symbol on the card

We can provide you with a list of the allergens present in our dishes:



All our dishes are prepared on the
premises from raw ingredients.



Gluten-Free





LES APÉRITIFS

Ricard, Pastis 5l 4cl	6€
Américano 10cl	8€
Kir 14cl	6€
Kir Royal 12cl	13€
Suze 6cl	7€
Martini Blanc, Rouge 6cl	7€
Coupe de Champagne 12cl	14€

DRAUGHT BEER

Micro-brasserie BDL 25cl	4.5€
Micro-brasserie BDL 50cl	8€

BEERS

Blanche Gorge Fraîche 33cl	7€
Micro-brasserie BDL IPA 33cl	6€



SOFTS DRINKS

Coca Cola 33cl	4.5€
Coca Zéro 33cl	4,5€
Ice Tea 33cl	4,5€
Home-made iced tea 33cl	6€
Schweppes Agrumes, Tonic 33cl	4,5€
Milles Limonette 33cl	4,5€
Badoit 33cl	4€

FRUIT JUICES

Apple juice 25cl	5€
Tomato juice 25cl	5€
Orange juice 25cl	5€
Strawberry juice 25cl	5€



WATERS

Evian 50cl	4€
Evian 100cl	6€
Badoit 50cl	4.5€
Badoit 100cl	6€
Chateldon 75cl	8€

HOT DRINKS

Café Perle Noire Blend	
Expresso	3€
Double Expresso	5€
Capuccino	4€
Tea and infusion maison richard	
Sencha, Menthe, Ceylan, Earl Grey	4€
Infusion Verveine, Infusion Tilleul	4€



COCKTAILS

Our cocktails with alcool

Le Petit Jardin – 14cl	12€
Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint	
Apérol Spritz – 14cl	12€
Aperol, Prosecco, Orange slice, Sparkling water	
Gin tonic – 7cl	12€
Gin, Tonic, Juniper Berries, Yellow Lemon	
Moscow/London Mules – 7cl	12€
Vodka or Gin or Rhum, Ginger Beer, Green Lemon Juice	
Cocktail Passion – 7cl	12€
Rhum, Amaretto, Pineapple Juice, Passion Fruit Purée	
Le Rouge Enivrant – 14cl	12€
Gin, Crème de mûre, Strawberry juice, Basil syrup, Lemon juice, Schweppes Tonic	
Le Sweety Baby – 14cl	12€
Vanilla infused vodka, Bailey's, Coffee liqueur, Amaretto, Triple Sec, Vanilla Caramel Tea	
Le limonc'tonic – 14cl	12€
Limoncello, Lemon Syrup, White Martini, Lemon Juice, Tonic	
La Piña de L'Atelier – 14cl	12€
White Rum, Amber Rum, Pineapple Juice, Coconut Purée	

Our cocktails with alcool

Citronnade du Petit Jardin	9€
Lemon juice, cane sugar, fresh mint	
Virgin Mojito	10€
Rhum without alcohol, lime, fresh mint, cane sugar, sparkling water	



OUR WINE GLASSES

White wine | 14cl

IGP Pays D'OC 2024
La Combe Saint Paul Chardonnay 100% 6€

IGP Pays D'OC 2024
Domaine Daurion - Secret de Caux 6€

Côte de Gascogne 2023
Domaine Tariquet– Premières Grives 7€

Red wine | 14cl

IGP Pays D'Hérault 2023
Borie La Vitarèle – La Cuvée des Cigales 7€

AOC Côtes du Rhône 2024
Domaine Taumassou, Mourillon 7€

Rosé | 14cl

AOP Sable de Camargue
Nuits Bleues - Domaine Terre de Sable 5€



OUR WINE

White wine

IGP Val de Loire	
2023 Château de Tracy – Les Marnes Chenin	29€
AOP Languedoc	
2024 Clos d'Elle – Les Noces Célestes	34€
IGP Ardèche	
2022 Maison Louis Latour - Ardèche	43€
AOP Côtes de Provence	
2023 Domaine Gavoty – Grand Classique	39€
IGP Côtes Catalanes	
2022 Domaine le Roc des Anges- Llum	68€
IGP Pays d'Oc	
2023 Mas des Brousses - Blanc	46€
AOP Auxey Duresse	
2022 Fabien Coche – Auxey Duresse	135€



OUR WINE

Red wine

AOP Saint Chinian	
2022 Borie La Vitarèle – Les Terres Blanches	34€
AOP Terrasses du Larzac	
2023 Mas des Quernes – Les Ruches	37€
AOC Minervois	
2023 Clos Centeilles – Campagne de Centeilles	39€
AOP Pic Saint Loup	
2022 Héritage Pic Saint Loup – Tour de Pierres	38€
AOP Grès de Montpellier	
2021 Clos d'Elle - A Huis Clos	39€
IGP Pays d'Oc	
2021 Domaine Gayda – Chemin de Moscou	49€
AOP Mercurey	
2023 Domaine Theulot Juillot – Simplement	65€
AOC Chateauneuf du Pape	
2020 Bosquet des Papes – Tradition	96€



OUR WINE

Rosé wine

Vin De France

2024 Domaine de La Grande Sieste - Rose de Rêve

26€

AOP Côtes de Provence

2023 Domaine Gavoty - Grand classique

36€

IGP Pays D'OC

2024 Puech Haut - Argali

38€