



You will embark on a culinary journey through the 5 continents: colorful dishes that have been around the world, that awaken your senses, and that you can enjoy with your eyes closed!

A refined, simple and tasty gastronomy, for the happiness of your taste buds.

On sunny weather, you will enjoy our shaded terrace.

Clément Guendré



STARTERS

Cod accras with sweet chilli sauce and crunchy vegetable 15€

Cucumber, melon and basil gazpacho, sour cream and rice crisps SG 12€

Mackerel 'tradito' style, raspberries and avocado SG 15€

Skewer of jerk chicken, pepper confit SG 12€

Carpaccio of heirloom tomatoes, stracciatella, pesto & tomato chutney SG 12€

Crispy wonton-style meat, padrón chili & teriyaki mayonnaise 11€

Beef tongue tacos, pineapple tartar with green chilies and shooters 15€



MAIN COURSES

Mediterranean Tabbouleh (quinoas, feta, preserved tomatoes, olives, artichokes) SG 21€

Linguine, stracciatella, cured ham & tomato confit 24€*

Beef tataki, pommes grenaille and pebre, pepper sauce SG 24€*

Skate wing with beetroot risotto SG 24€

Ceviche from the Cheffe 23€*

Roast ribs of pork, homemade corn & pebre purée SG 21€

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

Additional side dishes of your choice:

Grilled potatoes - 5€

Risotto beetroot 5€

Corn purée- 5€



DESSERTS

Cheese Platter	SG 12€
Le Petit Jardin's version of the classic Paris-Brest	11€
Pavlova with seasonal fruit and sorbet	SG 11€
Black forest, Morello cherry sorbet	11€
Coffee & dessert selection	SG 12€



LUNCH MENU 29€

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

From Tuesday to Friday excluding holidays

Nous tenons à votre disposition la liste des produits allergènes présents dans nos plats :



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).



OUR SIGNATURE COCKTAILS 16€

Mélia 12cl

Vodka, Melon liquor, Vanilla syrup, Lemon juice

L'Ardent 12cl

Chartreuse, Espelette pepper syrup, Lime, Apricot

Rosélia 10cl

Gin, Rose, Elderflower, Lemon

Piña du Petit Jardin 12cl

Rhum, Coconut, Pineapple, Cinnamon



COCKTAILS 13€

Orange Spritz / Campari Spitz | 14cl

Aperol/Campari, Prosecco, Orange slice, Sparkling water

Daiquiri Floral | 10cl

Rum, Elderflower, Lemon, Honey

Margarita Classique | 9cl

Tequila, Lemon juice, Cointreau

Moscow/London/Jamaican Mules | 12cl

Vodka or Gin or Rhum, Ginger Beer, Green Lemon Juice

Negroni | 9cl

Gin, Vermouth, Campari

Caïpirinha | 8cl

Cachaça, Lime, Cane Sugar

Martini Espresso | 12cl

Vodka, Coffee, Kalahua, Cane Sugar

Cosmopolitan | 12cl

Vodka, Triple Sec, Lemon and Cranberry

Gin Tonic | 14cl

Gin, Tonic, Lemon



NON-ALCOHOLIC COCKTAILS

Petit Jardin Lemonade

Lemon juice, Cane sugar and Fresh mint

8€

Mojito

Virgin Rhum, fresh mint, cane sugar, sparkling water

10€

Exotic

Ananas, Passion, Vanille

8€



MICRO-BRASSERIE LOCALE BDL DRAFT BEERS

25 cl - 4€ / 50CL - 6.50€

BDL Blond Beer

BDL Red Fruit Note

APÉRITIFS

Ricard, Pastis 51 | 04cl **7€**

Kir | 14cl **7€**

Kir Royal | 12cl **17€**

Suze | 06cl **8€**

Martini Blanc, Rouge | 06cl **8€**

Noilly Prat | 06cl **8€**

Coupe de Champagne Maison Lanson | 12cl **16€**

Muscat Domaine de Barroubio | 06cl **9€**

Le Petit Jardin | 14cl **11€**

Prosecco, Elderflower liquor, Sparkling water, Lemon and Fresh mint



SOFTS 5€

Coca Cola | 33cl

Coca Zéro | 33cl

Orangina | 25cl

Ice Tea | 25cl

Limonette Milles | 33cl

SOFTS "SIBIO!" 6€

Appel juice | 25cl

Tomato juice | 25cl

Orange juice | 25cl

Pear nectar | 25cl

Iced black tea with ginger | 33cl

FRIZETTE SPARKLING HIBISCUS 6€

Pink Raspberry | 33cl

Strawberry Poppy | 33cl