



Le Jardin Privé

PRODUCT, ORIGIN, RESPECT

MENU DU MARCHÉ

Lunch Monday to Friday, subject to availability

Starter + Main Course or Main Course + Dessert of the day **26** | Starter + Main Course + Dessert of the day **29**

TO START

Seasonal fish carpaccio 🌿 13

Seasoned vinaigrette / piquillo / fresh herb hodgepodge

Fregola Sarda Tabbouleh 14

Grenada and clams condiment

Tomatoes and smoked stracciatella di buffala 🌿 14

Peach condiment / basilic oil

Exceptional knife cut beef tartare 🌿 16

Thai marinade, dress in a gutter

TO CONTINUE

Pullet from Luteau farm 🌿 23

Mille-Feuille potatoes / Cresson / Poultry juice

Small boat fishing from our coasts 🌿 26

Lemon condiment / market garden vegetables

Orecchiettes De Cecco Primavera 🌿 18

Green vegetables / Bianco balsamic vinegar / arugula pesto

Exceptional matured piece of beef 🌿 31

Peppered beef or béarnaise sauce / baby potatoes with fresh herbes / candied shallot

The cabbage 🌿 17

Three-dimensional cauliflower (pickles, hummus, roast) / cauliflower milk / hazelnuts from Piémont

TO FINISH

Platter of fresh seasonal fruits 🌿 11

Homemade epiced sirop

Seasonal fresh fruits tartlet 🌿 13

Fruits marmelade / vanillia cream

Chocolate Mousse from Maison Valrhona 🌿 12

Cacao biscuit

Cheesecake Yuzu 🌿 14

Yuzu jelly / Meringue

AOP Cheese plate 🌿 11

Homemade marmelade

SUGGESTIONS

Exceptional matured prime rib of beef 🌿 95

Around 1kg
Garnish of your choice

Coastal fishing of the moment 🌿 70

Around 1kg
Garnish of your choice

OUR GARNISH 5

Baby potatoes with herbs 🌿 🌿

Mix of young shoots 🌿 🌿

French fries 🌿 🌿

Fried vegetables 🌿

CHILDREN'S MENU 14

Main course, dessert
and drink

Carte made by the Chef BA Moussa
and his team

Our products come from French producers carefully selected by our Chef. All our meats are of French origin and our fish comes from responsible and reasoned fishing. 100% of our fruits and vegetables come from organic farming.

