



Le Jardin Privé

PRODUCT, ORIGIN, RESPECT



TO START


Seasonal Heirloom Vegetables Soup   12
Chestnuts Cream / Wakame

Homard's Ravioli, Lovage  18
Lemongrass broth / Galanga

Jardin Privé's « Pâté en Croute » 15
Bassecourt Poultry / Seasonal Fruits Chutney / Pickles

Exceptional Knife Cut Beef Tartare  16
Thai marinade, Dress in a Gutter

« Small Boat Fishing from our Coast » Ceviche   14
Algae Tapioca Crisp / Tiger Milk Gel


Brittany Scallops's Carpaccio   17
Lemon condiment / Champagne Sabayon


Seasonal Vegetables Terrine   14
Green Curry

TO CONTINUE

Pullet from Luteau's Farm   26
Potatoes Mille-Feuille / Fried Wood Mushrooms / Cappuccino Sauce

Small Boat Fishing Burnt Underground   27
Black Venus Risotto / Pickles Gombo / Fish Stock

Conchiglie Rigate de Cecco  21
*Acidulous Mushrooms Parsley
Parmesan or Pecorino*

Exceptional Matured Piece of Beef  33
*Parmesan Gratinated Gnocchis, Sage Flavoured
Béarnaise Sauce or Madeira Beef Jus*

The Beetroot    18
Five-Dimensional Beetroot

TO FINISH

The Cheese  11
A Matured Cheese Selected by our Chef

Valrhona House's « Le Tout Chocolat »  14
Praline and Hazelnut Insert / Tonka

Seasonal Fresh Fruits   12
Peppermint Sirup

« L'Agrumiste »  13
Vegan Citrus Dessert

The Tartlet  12
Created Everyday, Inspired by our Chef

The Exotic « Entremet »  14
Passion Fruit, Coconut, White Chocolate and Vanilla

MENU DU MARCHÉ


Lunch Monday to Friday, subject to availability

Starter + Main Course

or Main Course + Dessert of the day 25

Starter + Main Course + Dessert of the day 31

OUR SELECTION


Exceptional Matured Prime Rib of Beef  95
*Around 1Kg
Parmesan Gratinated Gnocchis, Sage Flavoured
Béarnaise Sauce or Madeira Beef Jus*

Sole Meunière    75
Fresh Herbs Mashed Potatoes

CHILDREN'S MENU 14

Main course, dessert
and drink

OUR SUPPLEMENTS SIDES 5

Parmesan Gratinated Gnocchis 

Mashed Potatoes  

Mix of Greens Salads  

Fried Vegetables  

French Fries  

Menu prepared by the Chef Moussa Ba
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.

Our fruits and vegetables come from producers
and market gardeners selected according to seasonality.

The Chef makes it a point of honor to revalue all of our food waste,
in a process of respect from the producer to the plate.