



Le Jardin Privé

PRODUCT, ORIGIN, RESPECT

TO START

Rabbit porchetta 🍅 16
Popcorn foam / Chipotle / Sage

Isigny Bay semi-cooked Salmon with Gomasio 🌿 17
Cream of sorrel / Origami of black radish

Duo of asparagus 🌿 🌾 🍅 16
Curdled milk / Bear's garlic

Surf & Turf tartare 🌿 🍅 17
Exceptional smoked beef / Oyster La Perle Blanche

Langoustine jelly 🌿 🍅 16
Cedar / Smoked cream / Sour kivi

Perfect organic egg, Roscoff onion 14
Smoked potato foam / Chicken jus

Puff pastry from Brittany cook on rocks 🌿 15
Buckwheat / Watercress / Radish

TO CONTINUE

Cod medaillon 🍅 🌾 29
Swiss chard / Paimpol white beans / Tarragon / Candied lemon

Soba noodles with squid cooked in Binchotan 27
Wakame cream / Lime

Hen from Luteau's Farm 🍅 31
*Poultry sauce / Vin Jaune / Morrels / Pomme Anna
Cévennes onions*

Exceptional Homemade Matured Piece of Beef 🍅 34
*Baby potato sautéed with parsley
Shallots / Béarnaise Sauce*

Duck fillet on ember 31
Hibiscus / Malta orange / Tamarind / Artichoke

Truffle Carnaroli risotto 🌿 🌾 🍅 29
Parmigiano Reggiano

TO FINISH

The cheese 🌿 12
A matured cheese selected by our Chef

Vanilla praline crème brûlée 🌿 13

Seasonal fresh fruits 🌿 🌾 🍅 12

Grapefruit & jasmin vacherin 🌿 🌾 🍅 12

Rum Baba 🌿 12
Vanilla cream

L'Opéra 🌿 13
Chocolate / Coffee / Puff pastry

Tulakalum chocolate soufflé 🌿 14

MENU DU MARCHÉ

Lunch Monday to Friday, subject to availability

Starter + Main Course

or Main Course + Dessert of the day 28

Starter + Main Course + Dessert of the day 34

OUR SELECTION

Exceptional Homemade Matured Prime Rib of Beef

🍅 95
*Approximately 1Kg
Baby potato or roasted vegetables
Béarnaise Sauce or Madeira Beef Jus*

Seaweed smoked Sea Bream 🌿 🍅 65
*Roasted vegetables
Sauce "vierge" with wakame and kefir lime*

CHILDREN'S MENU 14

Main course, dessert
and drink

OUR SIDES ORDERS 5

Baby potato 🌿 🌾

Mixed greens salads 🌿 🌾 🍅

Roasted vegetables 🌿 🌾

French fries 🌿 🌾

Menu prepared by the Chef Moussa Ba
and his Team

Our products come from French producers
carefully selected by our Chef.

Our meats are of French origin and our fish
comes from responsible and reasoned fishing practices.

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

Our Chef has made it his mission to revalue all our food waste in a
method that respects the environment and incorporates responsible
practices from our producers to your plate.



Zero Waste



Vegetarian



Vegan



Gluten Free



lejardinpriveparis.com



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Net prices in euros