



Le Jardin Privé

PRODUCT, ORIGIN, RESPECT

TO START

Smoked poached egg 🌱🌱🍷🍷 16
Green peas / Cedar / Raspberries

Heirloom tomatoes 🌱🍷 15
Smoked stracciatella / Peach

Cereals tabbouleh 🌱🌱🍷🍷 16
Halloumi cheese / watercress / Pomegranate sauce

Surf & Turf tartare 🍷🍷🍷🍷 17
Exceptional matured beef / Smoked eel

Confit trout 🍷 16
Satay cream

TO CONTINUE

Catch of the day fillet 🍷🍷🍷🍷 29
Ajo blanco / Broccoletti / Almond / Wild garlic

Lettuce salad with Blue Lobster 🍷 37
Pink grapefruit / Orange / Avocado

De Cecco linguine with Bouchot mussels 28
Parsley cream

Hen from Luteau's Farm 🍷 33
Graffiti aubergine (eggplant) / Padron pepper / peppered sauce

Exceptional Homemade Matured Piece of Beef 🍷 37
Mashed potato with herbs / Shallot / Béarnaise sauce

Homemade matured beef filet mignon 🍷 40
Courgette (zucchini) / Piquillos pepper / Black garlic

Saffron Carnaroli risotto 🌱🍷🍷🍷 29
Parmiggiano Reggiano

TO FINISH

The cheese 🍷🍷 12
A matured cheese selected by our Chef

Exotic Pavlova 🌱🍷 13
Coconut / Mango

Seasonal fresh fruits with sorbet 🍷🍷 12

Profiteroles 🌱 12
Vanilla Ice Cream / Tonka & Chocolate sauce

Unstructured Lemon Pie 🌱 13
Lemon Cream / Meringue

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 TO SHARE

Exceptional Homemade Matured Prime Rib of Beef 🍷 95

*Approximately 1Kg
Potato mousseline with herbs
Béarnaise sauce and Madeira beef sauce*

Whole grilled sea bass 🍷 70

*Fennel and New Zealand spinach
Parsley cream*

CHILDREN'S MENU 14

Main course, dessert and drink

OUR SIDE ORDERS 5

Mashed potato with herbs 🌱🍷

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 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



@jardinprive.paris

Net prices in euros

Opening Time: 12 p.m – 2:30 p.m / 7 p.m – 10:30 p.m