



Le Jardin Privé

## PRODUCT, ORIGIN, RESPECT

### TO START


**Flame-Cooked Beefsteak Tomato**    **13**  
*Figs / Balsamic Caviar*

**Catch of the Day Ceviche**  **14**  
*Leche de Tigre / Shiso Leaves*

**Exceptional matured cut Beef Tartare**   **16**  
*Smoked Eel*



**Trout and Beetroot Duo**  **15**  
*Watercress Emulsion*

### TO CONTINUE

**Pearly Catch of the day**   **29**  
*Leeks from our Regions*

**Braised Beef Cheek**  **27**  
*Honey & Oriental spices / Roasted Vegetables*


**Lobster Cannelloni**  **28**  
*Bisque Emulsion*

**Marbled Hen from Luteau's Farm**   **29**  
*Black Curry & Garlic / Parsnip & Hazelnut*

**Exceptional Homemade Matured Piece of Beef**  **35**  
*Gnocchis Gratin*

**Woodland Mushrooms Carnaroli Risotto**    **25**  
*Pecorino*

### TO FINISH

**The Cheese**   **10**  
*A matured Cheese selected by our Chef*

**Rice Pudding**  **12**  
*Vanilla & Salted Caramel*

**Lemon Pie**  **10**  
*Lemon Cream / Meringue*

**Pink nights 11**  
**«Sweet vanilla raspberry tartlet»**  
*White chocolate / vanilla / raspberry*  
*Available for Pink October*




### MENU DU MARCHÉ

Monday to Friday, subject to availability

Starter + Main Course  
or Main Course + Dessert of the day & Coffee **28**

Starter + Main Course + Dessert of the day &  
Coffee **34**

### OUR SELECTION TO SHARE

**Exceptional Homemade Matured Prime Rib of Beef**  **95**  
*Approximately 1Kg*  
*Gnocchis Gratin*  
*Béarnaise sauce and Madeira beef sauce*



**Sole Meunière**  **70**  
*Potato mousseline with herbs*

### 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