



Le Jardin Privé

PRODUCT, ORIGIN, RESPECT

TO START

Woodland Mushrooms Perfect Egg 🌿🍅🌾 13
Chestnuts Crumble

Gambero Crudo 🍅🌾 15
Vanilla / Combawa

Exceptional matured cut Beef Tartare 🍅🌾 16
Wakamé Algae

Flame-Cooked Lisette Filet 🌾 13

Vegetable Soup of the day 🌿🍅🌾 12

TO CONTINUE

Fish Fillet stuffed with Herbs 🍅 26
Celery Mille-Feuille / Japanese Mushrooms / Pearl Sauce

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

Scallops stuffed with Truffle 🍅 28
Vermouth-Glazed Morels

Hen Filet from Luteau's Farm 🍅🌾 29
Declination of Butternut / Supreme Yellow Wine Sauce

Exceptional Homemade Matured Piece of Beef 🍅 35
Mashed Potato with herbs

Woodland Mushrooms Carnaroli Risotto 🌿🌾🍅 25
Pecorino

TO FINISH

The Cheese 🍷🌾 10
A matured Cheese selected by our Chef

Fresh fruits 🌿🌾 12
With sorbet

Rice Pudding 🌿 12
Vanilla & Salted Caramel

Candied fruits with hibiscus 🍷🌾 12
Baobab cloud

Blue Nights 🍷🌾 11
«Vanilla and Black Fruits Tartlet»
Available for November



MENU DU MARCHÉ

Monday to Friday, subject to availability (Excluding Holidays)

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

Whole grilled Citrus Sea bass 🍅🌾 70
Seasonal Vegetables

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



@jardinpriveparis

Net prices in euros

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