





Le Jardin Privé

## PRODUCT, ORIGIN, RESPECT

### TO START

**Perfect Organic Egg, Cauliflower Trilogy**    13  
*Mashed / Pickles / Emulsion*

**Saffron-infused Scallops Crudo**   15  
*Lemon / Bard's veils*

**Exceptional matured cut Beef Tartare**   16  
*Wakamé Algae / Thai Dressing / Candied Egg with Ponzu*


**Low Temperature candied Sea Trout**  14  
*Creamy Yellow Curry*

### TO CONTINUE

**Pearly Fish Fillet flavoured with Citrus**  26  
*Tetragon / Jerusalem artichoke / Fish bones Jus*



**Fresh Egg Radiatori**  25  
*Gambero Rosso Tartare / Head Bisque*

**Hen Filet from Luteau's Farm**  28  
*Parmigiano Reggiano gratinated Scorzonera / Woodland mushrooms*

**Exceptional Homemade Matured Piece of Beef**  33  
*Mashed Potato with herbs / Bearnaise Sauce*

**Melanosporum Truffle Risotto**    26

### TO FINISH

**The Cheese**   12  
*A matured Cheese selected by our Chef*

**Fresh fruits**   12  
*Peppery Syrup*

**Exotic Entremet**  11

**Tarte Tatin**  13

### 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  
Mashed potato with herbs  
Béarnaise sauce and Madeira beef sauce*



**Sole Meunière**   70  
*Roasted 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



@jardinprive.paris

Net prices in euros

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