

## LE JARDIN PRIVÉ

### THE CHEF'S SIGNATURES 12H-14H30 19H-22H30

#### STARTERS

- Mushroom cream  
*Shiitake and girolles, parsley juice  
and brown butter* 12€ 
- Pan fried shrimp ravioles  
*Orange bisque and parnship puree* 13€
- Semi-cooked Foie Gras  
*Gingerbread crisps, peppery Sauternes  
jelly and Tangerine* 15€

#### MAIN COURSES

- Duck leg with orange   
*Crystallized parnship and carrots* 24€
- Beef filet  
*Grenaille potatoes with thyme* 25€
- Rock octopus   
*Peppers with piment d'Espelette, mashed  
potatoe "siphon style", chive juice* 23€

**Vegetarian course** 22€    
*(Ask for the Chef's suggestion)*

#### DESSERTS

- Brioche perdue*  
11€
- The Citrus fruit  
11€
- The Chocolate  
11€

#### MENU OF THE DAY

For lunch during the week

Starter or Dessert + Main Course 21€ Starter + Main Course + Dessert 29€

#### TO SHARE...OR NOT

- Plates 18€  
*Cold cuts, French Cheeses or Mixte*
- Croque Monsieur 12€
- Falafel 10€   
*Mint cream/pomegranate*

#### SALADS

- Detox 20€   
*Artichoke, Small Spelt, Button Mushrooms, Goji berries,  
Spinach leaves*
- Caesar 21€   
*Lettuce, Chicken, Parmesan, Egg, Bacon*
- Autumn 19€   
*Endives, Candied Beetroots, Maple syrup,  
Paprika, Cashew nuts, Tomme de Savoie*

#### BASICS

- Fish and chips 19€ 
- Black Angus beef carpaccio 19€  
- Club Sandwich 21€ 
- Tagliatelle with Bolognese 19€ 
- Penne with pesto 18€  
- Omelette 17€ 
- Black Angus Burger 23€  
- Fresh fruit Salad 10€ 
- Chocolate fondant 10€ 
- Ice cream 5€ / 7€   
*2 or 3 scoops*
- Mini tart with coffee 12€ 

 = Vegetarien  = Vegan  = Organic  = Half Board