

## LE JARDIN PRIVÉ

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

#### STARTERS

Crab meat millefeuille  
Celery juice 13€

Apulia Buratina    
Candied lemon and tomatoes 13€

Spring roll    
Marinated vegetables, soya 11€ / 22€ version  
plat

Gazpacho   
Goat cheese bread, garlic 13€

#### MAIN COURSES

Plancha style Pluma   
Polenta chips, caramelized onion 24€

Argentina rib steak   
Roasted potatoes with thyme and bearnaise  
sauce 25€

Roasted Label Rouge salmon   
Peas, asparagus 25€

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

#### DESSERTS

Creamy Strawberry   
12€

The Chocolate   
12€

Norwegian style omelette   
Lemon/Vanilla  
12€

**MENU OF THE DAY** Starter or Dessert + Main Course 24€ Starter + Main Course + Dessert 29€  
For lunch during the week

#### TO SHARE...OR NOT

Plates 18€  
Cold cuts, French Cheeses or Mixte

Croque Monsieur 12€

Falafel 10€  
Mint cream/pomegranate

Candied cauliflower 10€

#### SALADS

Detox 21€   
Spread of spinach, Goji berries, Polenta, Avocado

Caesar 21€   
Lettuce, Chicken, Parmesan, Egg, Bacon

Kale 20€  
Kale, Avocado, Quinoa, Pomegranate, Soya

#### 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€ 

Tarifs nets en euros - Service compris Net prices in euros - Service Included

 = Vegetarien  = Vegan  = Organic  = Half Board