

## 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 21€ 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