

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 parsnip puree 13€

Vittello tonnato

*Veal, rtuna, red onions pickles and roasted
hazelnuts* 12€

MAIN COURSES

Braised lamb shank ⁴³

*Bulgur with lemon confit, Raz el Hanout,
merguez juice* 24€

Beef filet

Grenaille potatoes with thyme 25€

Roasted monkfish ✕

Fennel and virgin sauce with tarragon 24€

Vegetarian course 22€ 🌿 ✕

(Ask for the Chef's suggestion)

DESSERTS

Brioche perdue

11€

The Coffee caramel

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€ ⁴³

Club Sandwich 21€ ✕

Tagliatelle with Bolognese 19€ ✕

Penne with pesto 18€ ⁴³ 🌿

Omelette 17€ ✕

Black Angus Burger 23€ ⁴³ ✕

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 ⁴³ = Organic ✕ = Half Board