

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€
- Roasted monkfish ✕
Fennel and virgin sauce with tarragon 24€
- 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€ ✕

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

🌿 = Vegetarien 🍌 = Vegan 🌿 = Organic ✕ = Half Board