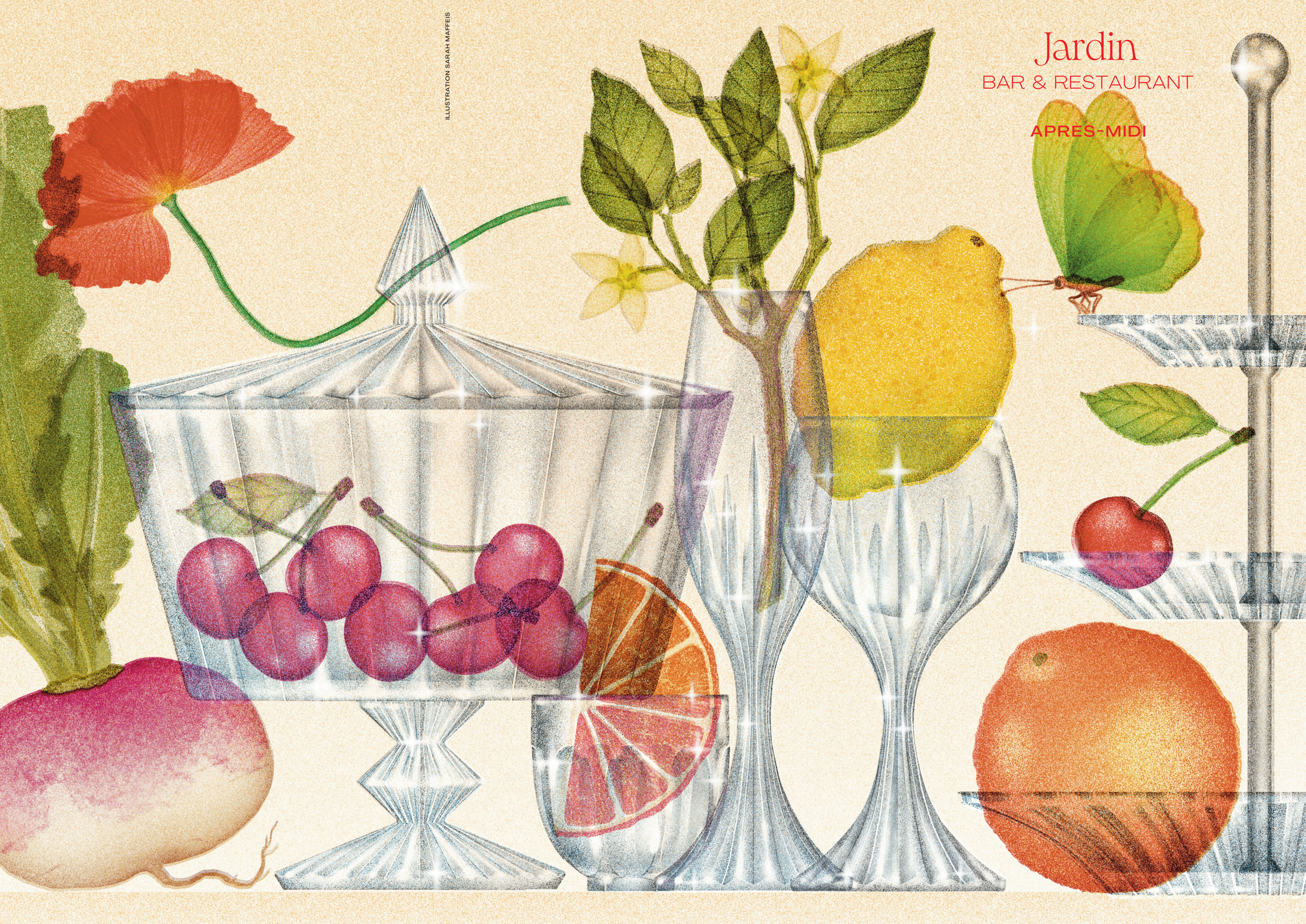


Jardin
BAR & RESTAURANT
APRÈS-MIDI

ILLUSTRATION SARAH MAFFEIS



COCKTAIL

18€

SAGITTAIRE 8,5 CL

Pisco, raspberry eau de vie, white turmeric,
lime, vanilla, sage

SANGRIA ANDALOUSE 7,5 CL

Xérès wine blend, passion fruit liqueur,
mezcal, mastiha, honey vinegar, orange bitter

DJINN AND TONIC 12 CL

Gin, yuzushu, verjuice, milky oolong, tonic

NORROIS SPRITZ 12 CL

Saint Germain, Xérès, Suze, Poiret, Peychaud's bitter

POACEAE COLADA 12 CL

Pandan liqueur, Calvados, Champagne,
fromage blanc, lime juice, egg white

54120 7 CL

Caribbean rum, apricot cream, Xérès,
lime juice, green shiso

GARDEN SOUR 8,5 CL

Angostura bitter, rum, strawberry liqueur,
lemon juice, agave syrup, basil, egg white

JMF NEGRONI 8 CL

Gin, sake, Campari, amaro, mushrooms

ALCOHOL-FREE

16€

LA ROUTE ROUGE 9 CL

Non-alcoholic orange bitter, grape verjuice, spices, red berries,
agave syrup, lime, red sweet bell pepper, basil

CANDÉLABRE DU TSAR 9 CL

Non-alcoholic rosé wine, grape verjuice, red berries, vanilla,
geranium vinegar, cucumber

AFTERNOON

SALTY

Crispy bread as a pissaladière 18€

Baccarat turnips and tuna with rose 22€

Burrata, early vegetables, mint 20€

Artichoke croissant roll, 'nduja 22€

Ham/pecorino/rocket croque-monsieur 26€

TO SHARE

Massimo Spigaroli charcuterie 26€

Cheeses selected by Bernard Antony 22€

DESSERT

Rhubarb batter pudding 16€

Confit lemon cake 16€

ALAIN DUCASSE MANUFACTURE 6€ THE SCOOP

ICE CREAM

Vanilla

Peru chocolate

Olive oil

Bread and grains

Hazelnut praline

Pistachio praline

Plombières

SORBET

Lemon

Madagascar chocolate

Fresh herbs

Raspberry/redberry

Grapefruit/vermouth

DRINK

BLACK TEA 10€

Smoked T - Black tea from China smoked with beech wood
Comte Grey - Black tea from Nepal & bergamot essential oil

GREEN TEA 10€

Morocco Spirit - Green tea from China & soft mint
Sencha Yuzu – Green tea from Japan & yuzu peels
Kukicha - Green tea, Japan
Genmaicha Kagoshima - Sencha green tea & grilled rice from Japan

INFUSION AND ROOİBOS 10€

Tea4Kids - Red rooibos with vanilla & cocoa
T Relax - Linden, verbena & chamomile
Granotcha - Buckwheat & barley

COFFEE AND CHOCOLATE

Espresso 7€

Noisette 8,50€

Double espresso 10€

Latte 10€

Cappuccino 10€

Hot chocolate 10€

PERFUMED WATER 33 CL

Hyca - Basil & wild carrot 10€

Hyca - Peppered mint & green mint 10€

SODA

Selvatiq - Mediterranean Coast 25 CL 10€

Douze - Apricot & zaatar, Pear & star anise 25 CL 10€

Chilled - Apricot & rosemary infusion 25 CL 10€

Chilled - White hibiscus infusion 25 CL 10€

Coca-Cola, Coca-Cola Zero 33 CL 10€

Lorina - Lemonade 33 CL 10€

Fever Tree - Tonic, Ginger Beer 20 CL 10€

Perrier 33 CL 10€

FRUIT JUICE 25 CL

Charles Papillon - Tomato, orange, apple, apricot, peach 10€

Net prices, taxes and service included.

According to the legal requirement controls by the decree n°2025-141 of February 13, 2025,
Jardin and its suppliers, engage and guarantee the French origin of their meats and Italian of
the cod cut. If you suffer from a food allergy or intolerance, please let a member of the restau-
rant team know upon placing your order. Spring 2025