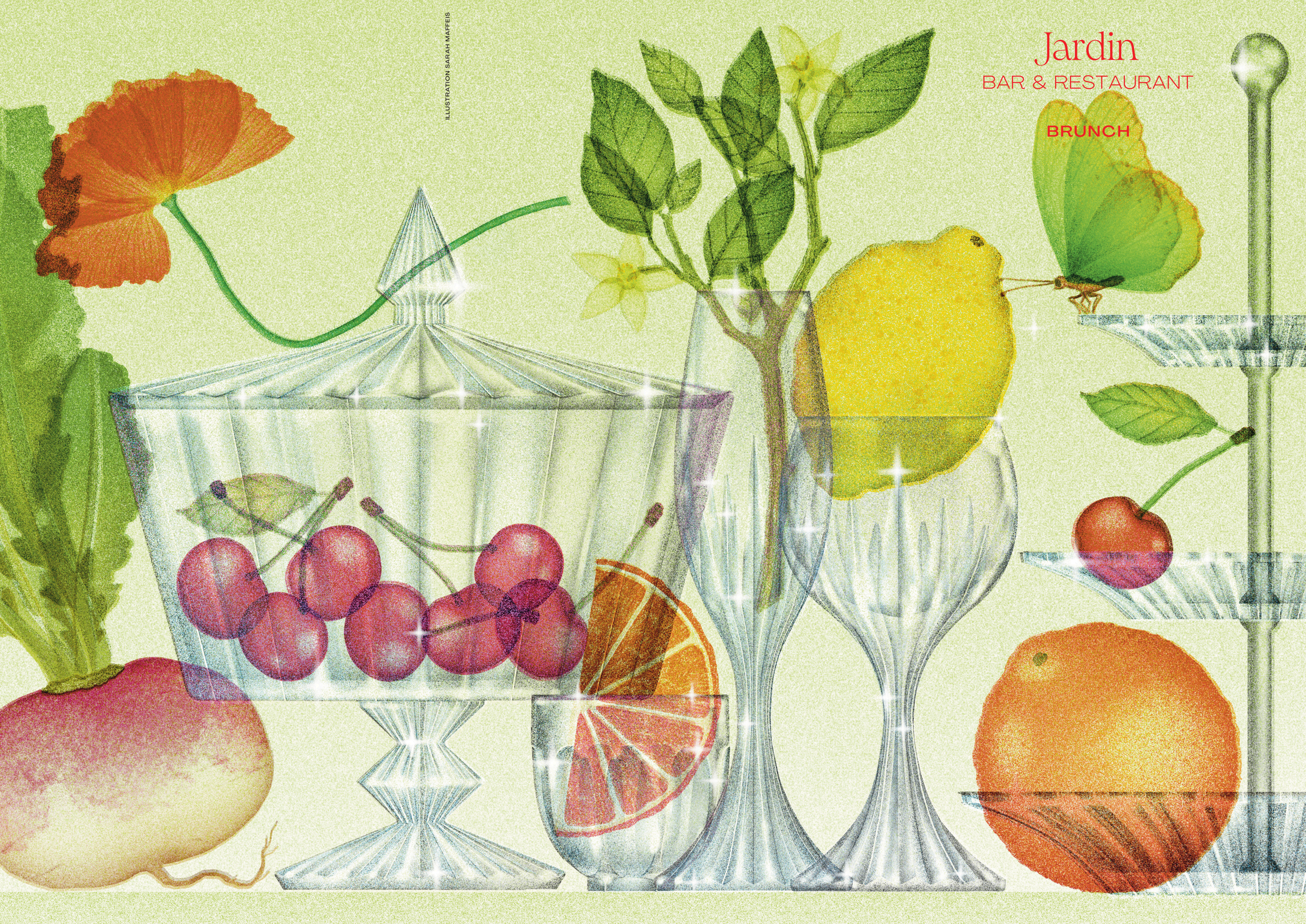


Jardin
BAR & RESTAURANT
BRUNCH

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

BRUNCH

85€

WITH A GLASS OF CHAMPAGNE

100€

BASKET

Croissant

Pain au chocolat

Focaccia

Baguette

Butter

Jam

DRINK

Coffee, tea, hot chocolate

Daily mocktail

FROID

Baccarat soft-boiled egg with rose, spinach

Smoked trout, radish, rocket

Puffed pastry brioche with artichoke, 'nduja

CHAUD

Corn-fed chicken marinated with yogurt
and smoked paprika

Heart of romaine lettuce 'à la César'

Rice with soft spices, broccoletti

DESSERT

Rhubarb batter pudding

Confit lemon cake

Iced composition

WINE & CHAMPAGNE BY THE GLASS

CHAMPAGNE

12 CL

NV - Brut Impérial - Moët & Chandon **20€**

NV - Rosé - R.021 - Lallier **25€**

WINE

15 CL

WHITE

2022 - Marsannay - Louis Latour **18€**

2023 - Bordeaux - Le Merle Blanc de Château Clarke **14€**

2023 - Sancerre - Signature - Pascal Jolivet **16€**

ROSÉ

2023 - Côtes de Provence - Prestige - Minuty **12€**

2023 - Bandol - Château Pibarnon **18€**

RED

2023 - Rully - Chaponnières - P.&M. Jacqueson **16€**

2018 - Puisseguin-Saint-Emilion - Château des Laurets **14€**

BEER

33 CL

Gallia, Western Ipa **12€**

Gallia, Champ Libre **12€**

ALCOHOL-FREE

33 CL

Brulo, sabro Galaxy Ddh Ipa **12€**

To Øl City, Implosion **12€**

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 'nduja. If you suffer from a food allergy or intolerance, please let a member of the restaurant
team know upon placing your order. Spring 2025