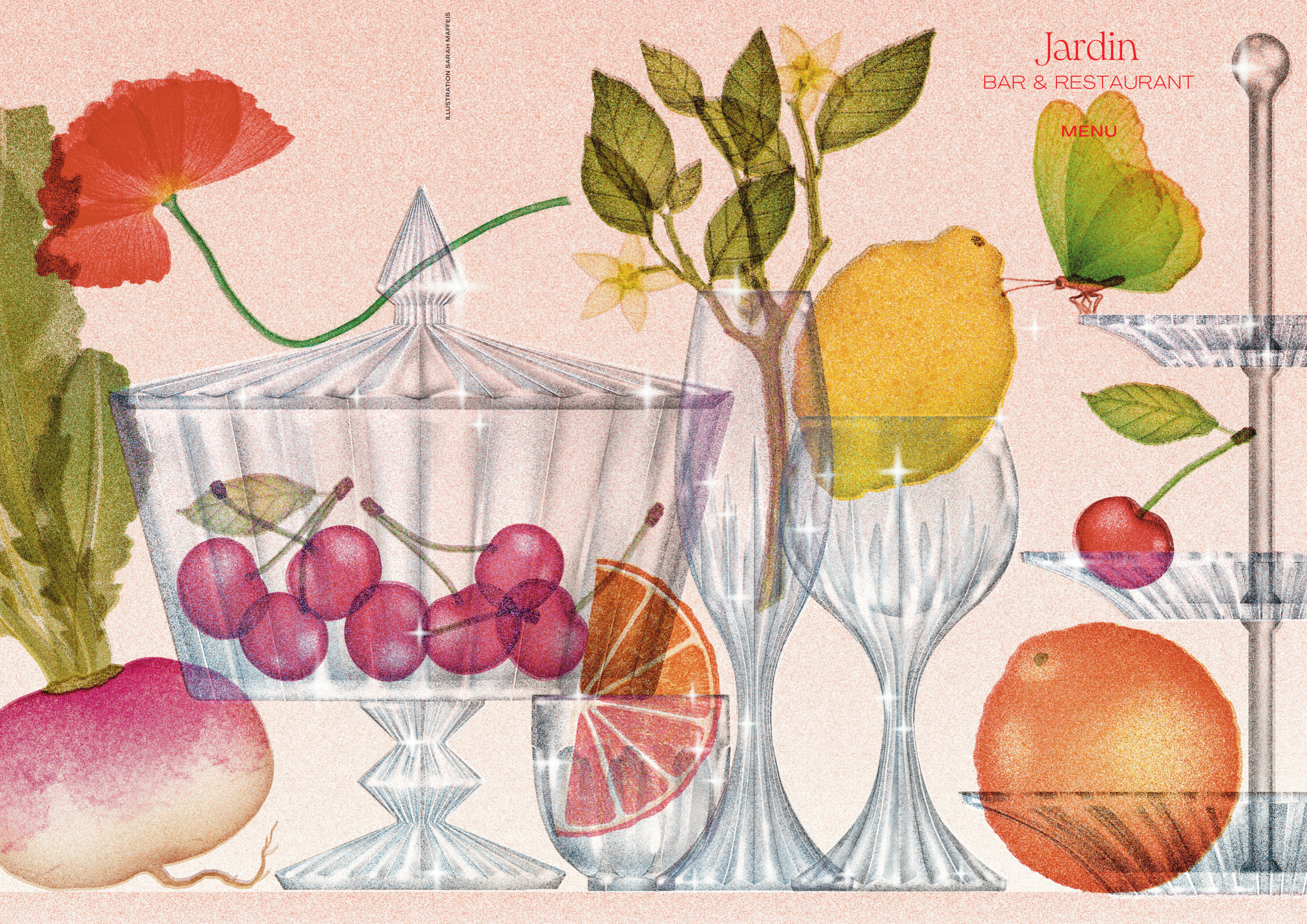


ILLUSTRATION SARAH MAFFEIS

# Jardin

BAR & RESTAURANT

MENU



## 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

### CANDELABRE DU TSAR 9 CL

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

## STARTER

Baccarat turnip with rose 18€

Violon courgette, feta, bottarga 20€

Burrata, fava beans, green peas, mint 24€

Raw white asparagus, olive condiment 26€

Tuna tartare with soft chilli, goji berries 32€

Curled enfives 'à la Caesar' 26€

Artichoke croissant roll, 'nduja 22€

Ham/Comté/vin jaune coquillette pasta 24€

Ham/pecorino/rocket croque-monsieur 26€

## BBQ DISH

Blue lobster French toast, raw fennel 48€

Milk-fed lamb shoulder confit with aromatic herbs 38€

Corn-fed chicken marinated  
with yogurt and smoked paprika 32€

Entrecôte de boeuf Jersiaise, béarnaise aux fleurs 48€

## TO SHARE

Breast of duck from Les Landes on the embers

From 2 to 4 persons 32€ per pers

EACH DISH IS SERVED WITH ONE SIDE OF YOUR CHOICE

Green vegetables

Rice with soft spices

Potato purée

Giant beans with orange

Heart of lettuce, Caesar sauce

## DESSERT

18€

Rhubarb batter pudding

Apple and pear tart

## ICED COMPOSITION

Affogato

Chocolate, coffee

Strawberries, herb sorbet, raw cream

Citrus sorbet, Campari, basil

## 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 ØI 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