Jardin

BAR & RESTAURANT

APRES-MIDI

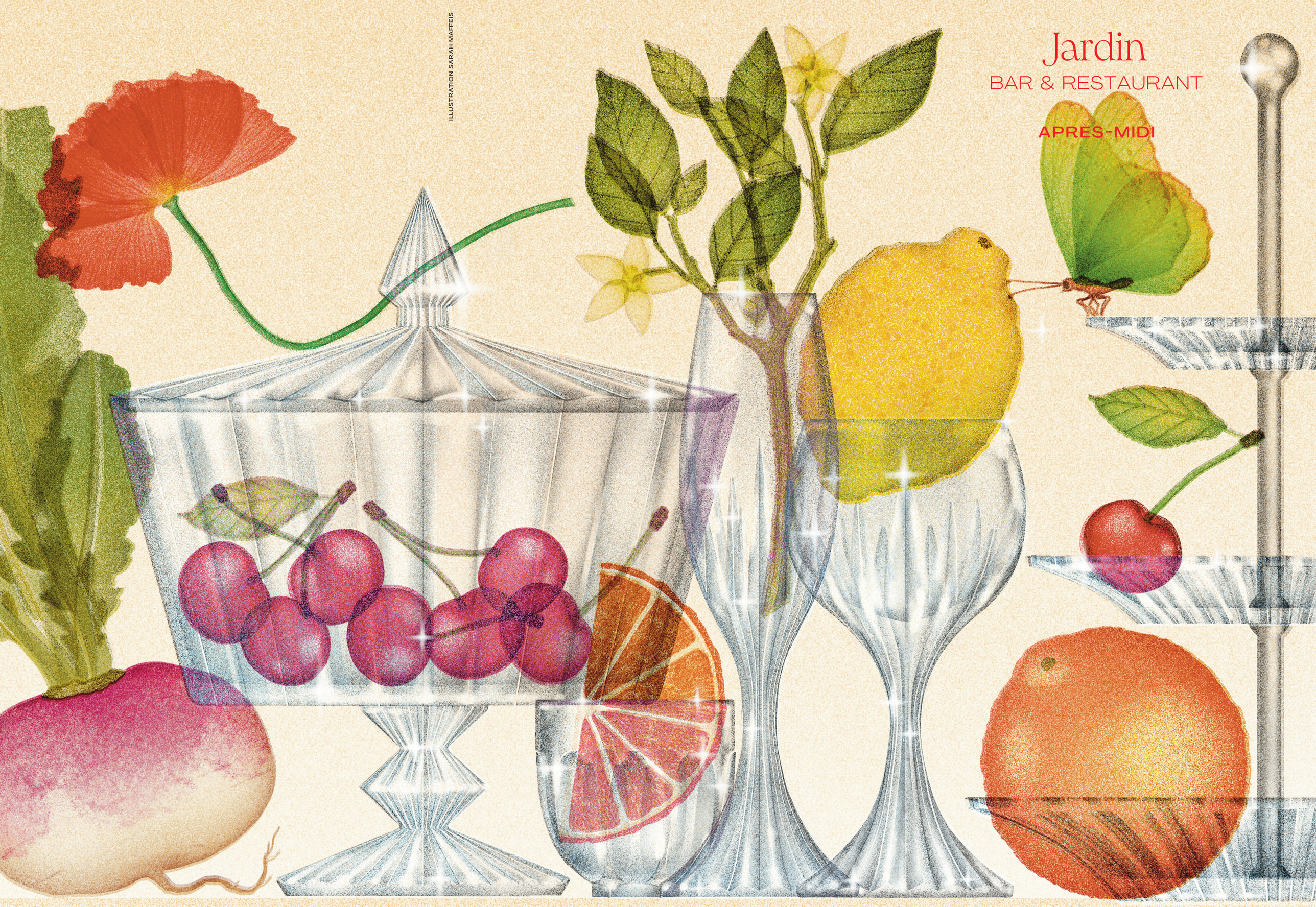

ILLUSTRATION SARAH MAFFEIS

COCKTAIL

18€

SAGITTAIRE 6,5 C L
Pisco, raspberry eau de vie, white turmeric,
lime, vanilla, sage

SANGRIA ANDALOUSE 7,5 C L
Xérès wine blend, passion fruit liqueur,
mezcal, mastiha, honey vinegar, orange bitter

DJINN AND TONIC 12 C L
Gin, yuzushu, verjuice, milky oolong, tonic

NORROIS SPRITZ 12 C L
Saint Germain, Xérès, Suze, Poiret, Peychaud's bitter

POACEAE COLADA 12 C L
Pandan liqueur, Calvados, Champagne,
fromage blanc, lime juice, egg white

54120 7 C L
Caribbean rum, apricot cream, Xérès,
lime juice, green shiso

GARDEN SOUR 8,5 C L
Angostura bitter, rum, strawberry liqueur,
lemon juice, agave syrup, basil, egg white

JMF NEGRONI 8 C L
Gin, sake, Campari, amaro, mushrooms

ALCOHOL-FREE

16€

LA ROUTE ROUGE 9 C L
Non-alcoholic orange bitter, grape verjuice, spices, red berries,
agave syrup, lime, red sweet bell pepper, basil

CANDÉLABRE DU TSAR 9 C L
Non-alcoholic rosé wine, grape verjuice, red berries, vanilla,
geranium vinegar, concumber

AFTERNOON

SALTY

Crispy bread as a pissaladière 18€
Burrata, early vegetables, mint 20€
Artichoke croissant roll, n'duja 22€
Ham/pecorino/rocket focaccia 26€

TO SHARE

Massimo Spigaroli charcuterie 26€
Cheeses selected by Bernard Antony 22€

DESSERT

Rhubarb batter pudding 12€
Confit lemon cake 12€

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 ROOÏBOS 10€
Tea4Kids - Red rooïbos 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 C L
Hyca - Basil & wild carrot 10€
Hyca - Peppered mint & green mint 10€

SODA
Selvatiq - Mediterranean Coast 25 C L 10€
Douze - Apricot & zaatar, Pear & star anise 25 C L 10€
Chilled - Apricot & rosemary infusion 25 C L 10€
Chilled - White hibiscus infusion 25 C L 10€
Coca-Cola, Coca-Cola Zero 33 C L 10€
Lorina - Lemonade 33 C L 10€
Fever Tree - Tonic, Ginger Beer 20 C L 10€
Perrier 33 C L 10€

FRUIT JUICE 25 C L
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 restaurant team know upon placing your order. Spring 2025