

# Jardin

BAR & RESTAURANT

MENU

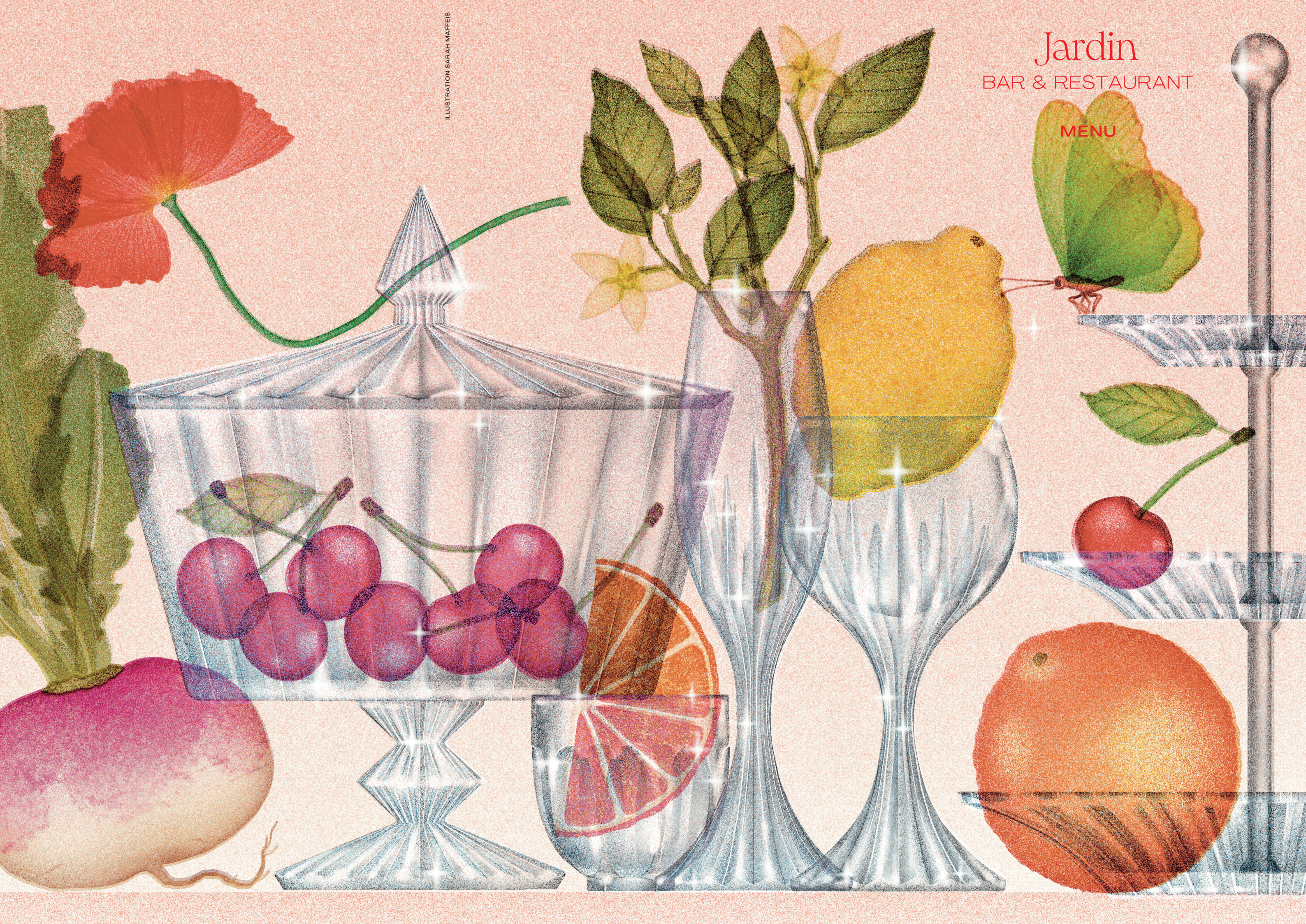


ILLUSTRATION SARAH MAFFEIS



## COCKTAIL

18€

### SAGITTAIRE 6,5 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

## STARTER

Burrata, zucchinis, mint 24€

Tomatoes and aubergines with rose 24€

Tuna crudo with soft chilli, green zebra tomatoes 32€

Curled enfives 'à la Caesar' 26€

Artichoke croissant roll, n'duja 22€

Ham/Comté/vin jaune coquillettes pasta 24€

Ham/pecorino/rocket focaccia 26€

## BBQ DISH

Blue lobster French toast, raw fennel 48€

Milk-fed veal with confit tomatoes, parmesan, basil 38€

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

Jersey beef ribeye steak, floral béarnaise sauce 58€

Delicately spiced seared tuna, sauce vierge 42€

## 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

Caponata

Rice with soft spices

Potato purée

Giant beans with orange

Heart of lettuce, Caesar sauce

## DESSERT

18€

Raspberries, chia pudding with coconut milk

Strawberry / marjoram tart

## TO SHARE

Apricot pudding

From 2 to 4 persons 12€ per pers

## 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 - 1er Cru Rosé Prestige - Duval-Leroy 26€

### WINE

15 CL

### WHITE

2022 - Marsannay - Louis Latour 18€

2023 - IGP\* - Vin de Pays du Var - Blanc et Or - Minuty 18€

2024 - Sancerre - Signature - Pascal Jolivet 16€

### ROSÉ

2024 - Côtes de Provence - Prestige - Minuty 12€

2023 - Bandol - Château Pibarnon 18€

2024 - IGP\* Méditerranée - Maurel Frères 10€

### 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€

Gallia, Jus Jus 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