

COCKTAIL

18€

NEGRONI 9CL

Gin, Campari, red vermouth

OLD CUBAN 10CL

Rum, mint, lemon juice, Champagne, Angostura bitters

BIJOU 8CL

Gin, green Chartreuse, red vermouth, orange bitters

VIEUX CARRÉ 10CL

Rye whisky, cognac, red vermouth, Bénédictine, bitters

NAKE'D FAMOUS 9CL

Mezcal, Aperol, yellow Chartreuse, lemon juice

GRANITÉ

12€

Alain Ducasse's Favourite - Liqueur 4CL

Apricot
Yellow Chartreuse
Green Chartreuse
Cedrat
Raspberry
Pomegranate
Verbena

ALCOHOL-FREE

14€

NO-GRONI 9CL

Orange bitters, Ceder's Classic, non-alcoholic wine

YOUNG CUBAN 9CL

Ginger juice, lemon juice, mint, French Bloom

FREE FIZZ 9CL

Ceder's Classic, tonic syrup, lemon juice, tonic water

BRUNCH

85€

WITH A GLASS OF CHAMPAGNE

100€

ONE HOT DRINK

ONE MOCKTAIL

BASKET

Croissant

Chocolate roll

Sugar brioche

Baguette & country bread

Froment du Léon lightly salted butter

Raspberry and citrus organic jams

SALTY

Gran Reserva Serrano cured ham 100% Duroc

Gravelax trout

Coquillettes pasta, ham, aged Comté cheese, vin jaune

Scrambled eggs: plain, salmon, morels

Matured cheeses

MAIN COURSE

Roasted chicken from Les Landes, olive crostini,

Caesar romaine lettuce & mashed potatoes

or

Jersey beef sirloin steak, floral béarnaise

SUPPLÉMENT 15€

or

Tender aubergine 'à la basquaise', wheat semolina

DESSERT

Fresh strawberries, mint and raw cream

Cherries batter pudding

Chocolate mousse

Waffles and pancakes

Ice cream and sorbets from our own Manufacture

WINE & CHAMPAGNE BY THE GLASS

CHAMPAGNE

12 CL

NM - Brut Impérial - Moët & Chandon 24€

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

WINE

15 CL

WHITE

2024 - Anjou - Thibaud Boudignon 16€

2023 - Marsannay - Le Clos - Sans Soufre - René Bouvier 20€

2024 - Condrieu - Les Rouelles - Domaine Vallet 22€

2024 - Bordeaux Blanc Sec - Le Merle Blanc - Château Clarke 16€

ROSÉ

2025 - Côtes de Provence - Clos de Caille 12€

2024 - IGP* Méditerranée - Moon - Maurel Frères 10€

RED

2023 - Fleurie - La Madonne - Château de Fleurie 14€

2023 - Châteauneuf-du-Pape - Tradition - Domaine Porte Rouge 24€

2024 - Terrasses du Larzac - Combarels «de l'Ombre»

Maison Cassagne & Vitailles 18€

2018 - Moulis-en-Médoc - Château Malmaison 18€

BEER

33 CL

Gallia, Western Ipa 12€

Gallia, Champ Libre 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.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team
know upon placing your order.
Spring 2026