

## COCKTAIL

18<sup>€</sup>

### NEGRONI 9 CL

Gin, Campari, red vermouth

### OLD CUBAN 10 CL

Rum, mint, lemon juice, Champagne, Angostura bitters

### BIJOU 8 CL

Gin, green Chartreuse, red vermouth, orange bitters

### VIEUX CARRÉ 10 CL

Rye whisky, cognac, red vermouth, Bénédictine, bitters

### NAKE'D FAMOUS 9 CL

Mezcal, Aperol, yellow Chartreuse, lemon juice

## GRANITÉ

12<sup>€</sup>

Alain Ducasse's Favourite - Liqueur 4 CL

Apricot  
Yellow Chartreuse  
Green Chartreuse  
Cedrat  
Raspberry  
Pomegranate  
Verbena

## ALCOHOL-FREE

14<sup>€</sup>

### NO-GRONI 9 CL

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

### YOUNG CUBAN 9 CL

Ginger juice, lemon juice, mint, French Bloom

### FREE FIZZ 9 CL

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

## BRUNCH

85<sup>€</sup>

WITH A GLASS OF CHAMPAGNE

100<sup>€</sup>

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

Coquillettte pasta, ham, aged Comté cheese, vin jaune

Scrambled eggs: plain, salmon, with tomato

Matured cheeses

### MAIN COURSE

Roasted lamb shoulder, apricots,

Caesar romaine lettuce & mashed potatoes

or

Jersey beef sirloin steak, floral béarnaise

SUPPLÉMENT 15<sup>€</sup>

or

Courgettes, herbs salad, sauce tahini

### DESSERT

Fresh strawberries, mint and raw cream

Cherries batter pudding

Chocolate mousse

Waffles and pancakes

Ice cream and sorbets from our own Manufacture

## VIN & CHAMPAGNE AU VERRE

### CHAMPAGNE

12 CL

NM - Brut Impérial - Moët & Chandon 24<sup>€</sup>

NM - 1<sup>er</sup> Cru Rosé Prestige - Duval-Leroy 26<sup>€</sup>

### VIN

15 CL

### BLANC

2024 - Anjou - Thibaud Boudignon 16<sup>€</sup>

2020 - Marsannay - Château de Marsannay 22<sup>€</sup>

2024 - Condrieu - Les Rouelles - Domaine Vallet 20<sup>€</sup>

2024 - IGP Pays d'Oc - Cigalus - Gérard Bertrand 18<sup>€</sup>

2024 - Bordeaux Blanc Sec - Le Merle Blanc - Château Clarke 16<sup>€</sup>

### ROSÉ

2025 - Côtes de Provence - Clos de Caille 12<sup>€</sup>

2024 - IGP\* Méditerranée - Moon - Maurel Frères 10<sup>€</sup>

### ROUGE

2023 - Fleurie - La Madonne - Château de Fleurie 14<sup>€</sup>

2023 - Châteauneuf-du-Pape - Tradition - Domaine Porte Rouge 24<sup>€</sup>

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

Maison Cassagne & Vitailles 18<sup>€</sup>

2018 - Moulis-en-Médoc - Château Malmaison 18<sup>€</sup>

### BIÈRE

33 CL

Gallia, Western Ipa 12<sup>€</sup>

Gallia, Champ Libre 12<sup>€</sup>

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.  
Summer 2026