

COCKTAIL

18[€]

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[€]

Alain Ducasse's Favourite - Liqueur 4 CL

Apricot - Roulot

Cedrat - Cedratus - Likoria

Yellow Chartreuse

Green Chartreuse

Raspberry - L'Aventure - David & Arnaud Lavantureux

Pomegranate - Punica - Likoria

Forez verbana- Tradition - Forissier

ALCOHOL-FREE

14[€]

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

STARTER

Burrata, raw fennel, granola 26[€]

Broccoli, rocket leaves, almonds, flat peach 28[€]

Rainbow tomatoes, feta, romesco condiment 24[€]

Giant beans with orange, confit tuna, mayonnaise 24[€]

Ham/pecorino/rocket focaccia 26[€]

MAIN COURSE

Seared red tuna , bell pepper coulis, basil 44[€]

Riviera-styl line-caught pollock 44[€]

Courgettes, herbs salad, sauce tahini 30[€]

Corn-fed chicken marinated with lemon, taggiasca olives 36[€]

Jersey beef sirloin steak, floral béarnaise 58[€]

TO SHARE

Breast of duck from Les Landes with spring honey

For 2 or 4 persons 32[€] per pers

EACH DISH IS SERVED WITH ONE SIDE OF YOUR CHOICE

Rice with soft spices

Potato purée with half-salted butter

Heart of lettuce, Caesar sauce

Season vegetables with sesame seed

DESSERT

18[€]

Cherries batter pudding

Strawberries, three vanilla ice cream, olive oil vinaigrette

Raspberries, coconut milk chia seeds, fresh herb sorbet

Warm chocolate cake

ICED COMPOSITION 18[€]

Citrus, Campari, basil

ALAIN DUCASSE MANUFACTURE

Ice cream & sorbets 6[€] THE SCENT

Three vanillas, chocolate, praline/pistachio,
lemon, raspberry/redcurrant, citrus/vermouth

WINE & CHAMPAGNE BY THE GLASS

CHAMPAGNE

12 CL

NV - Brut Impérial - Moët & Chandon 24[€]

NV - 1^{er} Cru Rosé Prestige - Duval-Leroy 26[€]

WINE

15 CL

WHITE

2024 - Anjou - Thibaud Boudignon 16[€]

2020 - Marsannay - Château de Marsannay 22[€]

2024 - Condrieu - Les Rouelles - Domaine Vallet 20[€]

2024 - IGP Pays d'Oc - Cigalus - Gérard Bertrand 18[€]

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.
Summer 2026