

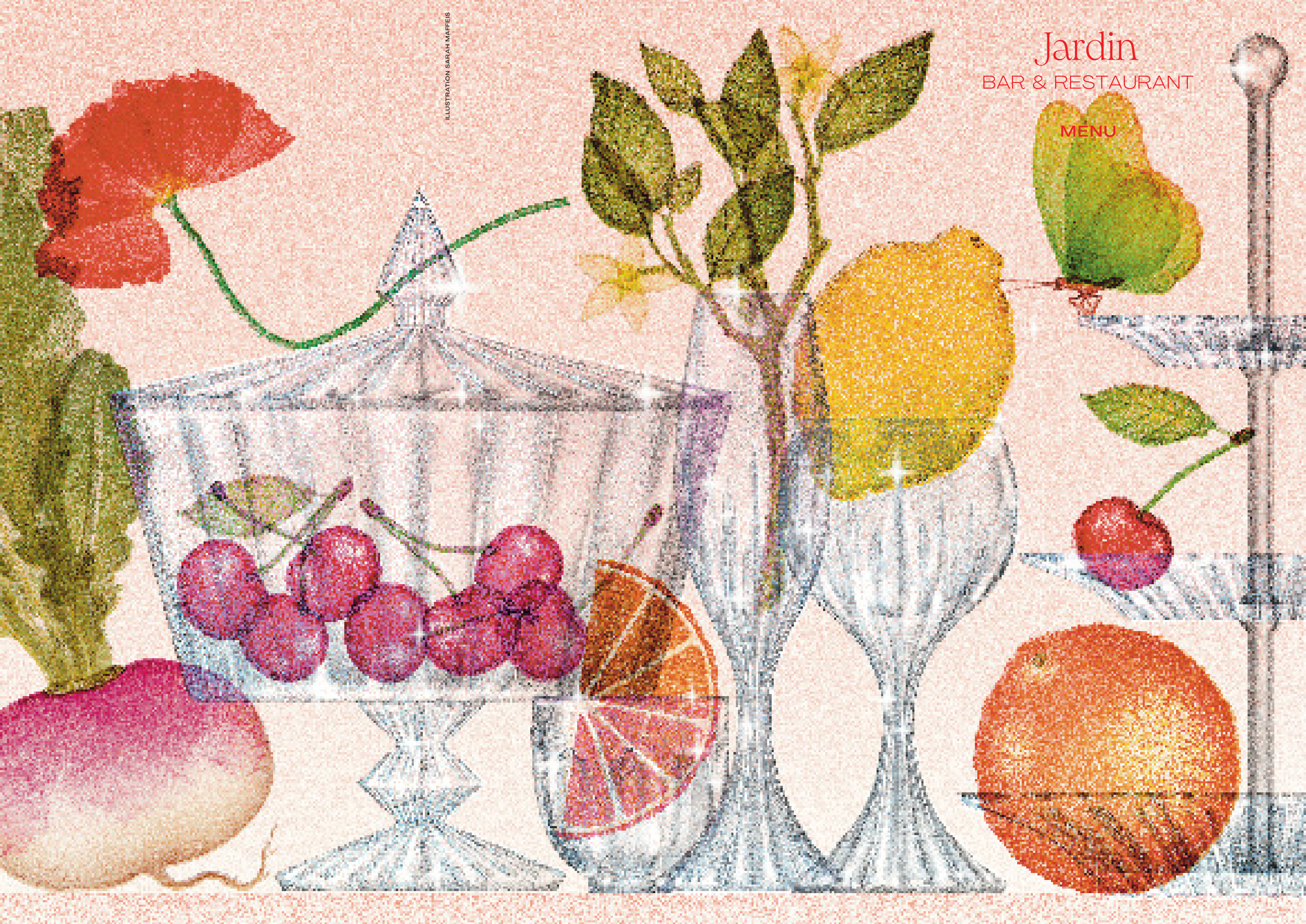


ILLUSTRATION SARAH MAFFEIS

Jardin

BAR & RESTAURANT

MENU

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€

Smoked & confit aubergine, bottarga, samphire 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

Caponata

DESSERT

18€

Cherries batter pudding

Peach poached with verbena, pistachio ice cream

Raspberries, coconut milk chia seeds, fresh herb sorbet

Warm chocolate cake

ICED COMPOSITION 18€

Three-vanilla ice cream «flood with coffee» and praline

ALAIN DUCASSE MANUFACTURE

Ice cream & sorbets 6€ THE SCENT

Three vanillas, chocolate, praline/pistachio,
lemon, raspberry/redecurrant, 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€

2025 - Sancerre - Signature - Pascal Jolivet 16€

2022 - Marsannay - Louis Latour 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 - Chassagne-Montrachet - Louis Latour 26€

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

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

Maison Cassagne & Vitailles 18€

2022 - Bordeaux - Tempo d'Angelus 20€

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