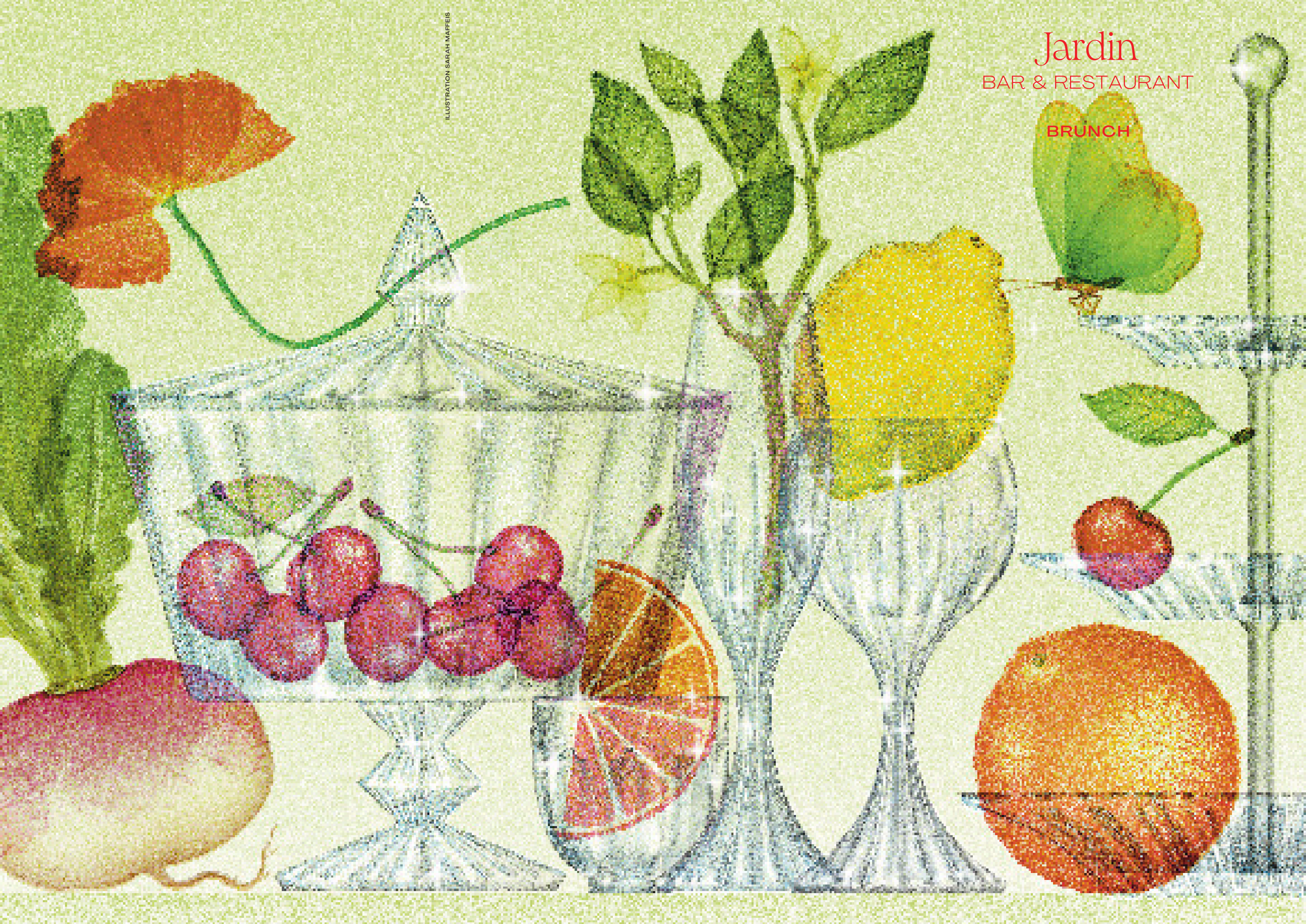


Jardin
BAR & RESTAURANT
BRUNCH

ILLUSTRATION SARAH MAFFEIS



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
Yellow Chartreuse
Green Chartreuse
Cedrat
Raspberry
Pomegranate
Verbena

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

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, with tomato

Matured cheeses

MAIN COURSE

Roasted lamb shoulder, apricots,

Caesar romaine lettuce & mashed potatoes

or

Jersey beef sirloin steak, floral béarnaise

SUPPLÉMENT 15€

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

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 price in euro, taxes and service included.
We guarantee the origin of all our meat, fish and mollusc, available upon request.
If you suffer any food allergy or intolerance,
please let a member of the restaurant team know upon placing your order.
Summer 2026