

# « *Le Jardin Saint-Germain* »

## Starters

<b>WHITE AND GREEN ASPARAGUS</b>	17
Herbed mousseline sauce	
<b>LOBSTER ROLL</b>	31
Lobster in brioche buns, with herb mayonnaise sauce (chives, celery, dill)	
<b>PAN-FRIED DUCK FOIE GRAS</b>	26
Pan-seared slice of fresh foie gras, caramelized apple, grapes, gingerbread	
<b>SMOKED SALMON</b>	13
Served on mini blinis with fresh cheese sauce, red onion, and chives.	
<b>CALAMARI FRITTERS</b>	13
Pan and fried calamari rings, served with tartar sauce	
<b>BURGUNDY SNAILS</b>	14
Six snails, garlic butter	

## Salads

<b>GARDEN SALAD</b>	19
Avocado, asparagus, peas, green beans, cucumber, cherry tomatoes, radishes, olives, feta cheese, mustard vinaigrette	
<b>COBB SALADE</b>	23
Little gem lettuce, avocado, hard-boiled egg, blue cheese, roasted chicken, cherry tomatoes, red onion, bacon with vinaigrette dressing	

## DISH OF THE DAY

### Lunch only

(Subject to availability, please contact us)

21

## Extra sides

Green salad	5
French fries	5
Grilled vegetables	5
Sarlat-style potatoes	5

## Main dishes

<b>FISH FILLET OF THE DAY</b>	26
Seasonal vegetables from the garden, Chef's sauce	
<b>FRENCH SOUTHWESTERN DUCK CONFIT</b>	26
Sarlat-style potatoes	
<b>GRILLED, MATURED RIBEYE STEAK (250G) WITH PEPPER SAUCE</b>	35
Roasted head of garlic and herbs French fries or grilled seasonal vegetables	
<b>CHATEAUBRIAND BEEF WITH PEPPER SAUCE</b>	41
Roasted head of garlic and herbs French fries or grilled seasonal vegetables	

## Desserts

<b>KEY LIME PIE</b>	11
<b>NEW YORK STYLE CHEESE CAKE</b>	11
Citrus suprêmes, passion fruit caramel sauce	
<b>BROWNIE CHOCOLAT VALRHONA aux NOIX</b>	13
Madagascar Bourbon vanilla ice cream and chocolate sauce	
<b>FRENCH TOAST</b>	13
Brioche, salted caramel sauce, Bourbon vanilla ice cream	
<b>DESSERT OF THE DAY</b> (ask us)	11
<b>ICE CREAM SCOOP</b>	3/6/9
1 scoop / 2 scoops / 3 scoops (vanilla, chocolate, pistachio, raspberry, lemon)	

## Aperitifs

Kir cassis 12cl	12
Kir royal cassis 12cl	15
Coupe de champagne 12cl	14
Whisky français Bellevoye Blanc 40°, 4cl (triple finition en fûts de Sauternes)	16
Whisky Nikka days 40°, 4cl	15
Nikka from the Barrel 51,4°, 4cl	19
Gin tonic 4cl	12
Vodka tonic 4cl	12
Spritz Apérol 25cl	12
Spritz Saint-Germain 25cl	12
Champagne « Or Brut » 75cl Demilly de Baère	69

## Drinks

Abatilles plate 75CL	7
Abatilles pétillante 75CL	7
Jus de fruit Caraïbos 25cl (orange, pomme, ananas)	5
Coca-Cola 33cl	4
Coca-Cola zéro 33cl	4
Cocktail sans alcool	6,50
Expresso	2,40
Expresso décaféiné	2,40
Double expresso	4,50
Café au lait	4
Thé Earl Grey Dammann	5
Thé Gunpowder Dammann	5
Verveine Dammann	5

## Wines

### Red :

Côte du Rhône AOC Grand Veneur 75cl verre 15cl	39 12
Pinot noir VDF Ch. de la patte de chat 75cl verre 15cl	36 11
Bordeaux AOC Le B de Maucaillou 75cl Verre 15cl	39 12
Margaux AOC 2 <sup>nd</sup> vin du Ch. Labégorce Verre 15cl	105 25
Châteauneuf du Pape AOC le Miocène 75cl Verre 15cl	115 26

### Whites :

Chardonnay VDF famille Descombe 75cl verre 15cl	36 11
Entre deux mers AOC Château Haut-Rian 75cl verre 15cl	33 10
Cheverny AOC Enclos petit chien Blanc 75cl verre 15cl	39 12
Sancerre AOC Bio Porte des Vignes 75cl Verre 15cl	65 16

### Rosé :

Rosé IGP Var Les Loups de la Seigneurie 75cl verre 15cl	33 10
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## Biers

Paillette blonde 33CL	6
Rebelle blanche 33CL	6

## Digestifs

Peppermint Get 27 vert 17°9, 4cl	9
Calvados fine Père Magloire 40°, 4cl	13
Eau de vie poire William La cigogne 45°, 4cl	13
Liqueur Chartreuse verte 55°, 4cl	16
Ron Diplomatico réserve exclusive 40°, 4cl	15

Open from Wednesday to Saturday  
12h-15h / 18h-23h  
Monday / Tuesday evening 18h-23h  
Sunday closed

Reservations : on our website only

For more informations / reservation,  
scan our QR code :



Prices in Euros, taxes and service included  
Origin of meats : France