

« Le Jardin Saint-Germain »

Starters

LOBSTER ROLL	31
½ Lobster in brioche buns, with herbs mayonnaise sauce (chives, celery, dill)	
PAN-FRIED DUCK FOIE GRAS	26
Pan-seared slice of fresh foie gras, caramelized apple, grapes, gingerbread	
GAMBAS SAINT GERMAIN	17
Prawns, avocado, guacamole, citrus segments, Chef's sauce	
BURRATA WHITE SUMMER TRUFFLE	17
Pigeon heart shape tomatoes, zucchini, radish, red onion, pine nuts, lemon-basil vinaigrette	
SMOKED SALMON	13
Served on mini blinis with fresh cheese sauce, red onion, and chives.	
CALAMARI FRITTERS	13
Pan and fried calamari rings, served with tartar sauce	
BURGUNDY SNAILS	14
Six snails, garlic butter	

Salads

GARDEN SALAD	19
Avocado, asparagus, peas, green beans, cucumber, cherry tomatoes, radishes, olives, feta cheese, mustard vinaigrette	
LOBSTER SALAD	39
½ grilled Lobster, avocado, rocket, green beans, fennel, cherry tomatoes, radish, red onion, soybeans, citrus segments, Chef's sauce	
MUSHROOM SALAD	16
Assorted seasonal mushrooms, green beans, green salad, garlic croutons, Parmesan, lemon vinaigrette	

DISH OF THE DAY

Lunch only

(Subject to availability, please contact us)

21

Extra sides

Green salad	5
French fries	5
Grilled vegetables	7
Sarat-style potatoes	6

Main dishes

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

Desserts

KEY LIME PIE	11
BROWNIE CHOCOLAT VALRHONA aux NOIX	13
Madagascar Bourbon vanilla ice cream and chocolate sauce	
FRENCH TOAST	13
Brioche, salted caramel sauce, Bourbon vanilla ice cream	
CRÈME BRULÉE	11
ICE CREAM SCOOP	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	69
Demilly de Baère	

Drinks

Abatilles plate 75CL	7
Abatilles pétillante 75CL	7

Jus de fruit Caraïbos 25cl (orange, pomme, ananas)	5
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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	39
verre 15cl	12
Pinot noir VDF Ch. de la patte de chat 75cl	36
verre 15cl	11
Bordeaux AOC Le B de Maucaillou 75cl	39
Verre 15cl	12

Margaux AOC 2 nd vin du Ch. Labégorce 75cl	105
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Châteauneuf du Pape AOC le Miocène 75cl	115
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Whites :

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

Rosé :

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

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
Cognac Camus VSOP 40°, 4cl	18

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