

LES JARDINS D'ÉTÉ



HOLISTIC & GLOBAL CUISINE

homemade, organic, seasonal, plant-based & local

STARTERS 9€

Tzatziki & Mini Crispy Lebanese Tart with Zaatar

(plant-based yogurt, cucumber, fresh mint, garlic, olive oil, za'atar)

"Potager" Panna Cotta

(panna cotta with tomato & basil, arugula pesto, heirloom tomatoes, oregano croutons)

TO SHARE 30€

Mezze Board *(serves 2)*

(falafel, tzatziki, fig leaf, mini lebanese man'oushe, hummus, lebanese bread, moutabal)

TODAY'S SAVORY TART 16€

(served with green salad)

MAIN 17,90€

Buddha Bowl *(gluten free)*

(grilled chickpeas, avocado, pomelo, herb-marinated tofu, white quinoa, radish, cucumber, fried onions, cilantro, citrus fruits dressing)

"Jardins d'Été" Burger

(bun, plant-based steak, Béarnaise sauce, caramelized onions, sweet and sour pickles, bbq sauce, served with roasted potatoes with Herbes de Provence)

DESSERTS 8€

Mouhallabieh *(gluten free)*

(light oatmeal lebanese cream, rose water, orange blossom water, crushed pistachios, rose petals)

Chocolate Fondant & Macadamia Nuts

(served with a vanilla custard)

Chilled Melon & Watermelon Soup & Sorbet *(gluten free)*

(mint & lime watermelon gazpacho, ginger-marinated melon pearls, lime & fresh mint sorbet)

MENUS

MENU PIMPRENELLE 22€

Tart + Salad + Dessert

MENU CAPUCINE 24€

Starter + Main or Main + Dessert

MENU HYSOPE 32€

Starter + Main + Dessert

"JEUNE POUSSE" MENU 12€

(KIDS UNDER 12)

Pasta with tomato & basil +
1 scoop of sorbet + syrup (grenadine,
mint, lemon) or mineral water

ORGANIC SORBETS "TERRE ADÉLICE"

*(apricot, dark Valrhona chocolate,
lime & mint leaf, strawberry, mango,
coconut, plant-based vanilla)*

1 scoop 3,30€ / 2 scoops 5,80€

3 scoops 7,90€ / 4 scoops 9,80€

