



MENU

Le Jardin

Extraordinaire

ON YOUR OWN OR TO SHARE

TAPAS

2 to 3 persons

SPREADS

Aubergine Caviar	7,50 €
Spicy Sardinade	8,50 €
Coral Lentils Curry Hummus	8,50 €
Radishes Tzatziki	8,50 €

RIPAILLE

Local Smoked ham, Dufour family (50gr)	19,00 €
Pâté en Croûte	19,00 €
Homemade Foie Gras (50gr) & Toasts	22,00 €

TORTILLAS & TOASTS

Onions and Potatoes	7,00 €
Grilled Cheese	7,00 €
Pinsa Tomatoes Roquette & Mozzarella Maison du Fromage	15,00 €

MUST-SEE

Surprise Wrap	10,00 €
Green Peas & Burrata Tartine	16,00 €
Gillardeau Warm Oysters, 3 pieces, Shallots	18,00 €



STARTERS

VEGETABLES TERRINE Peppers, Onions & Zucchini	12,00 €
TOMATOES CARPACCIO Mozzarella Maison du Fromage, Anchovies Vinaigrette	12,00 €
ORIENTAL EGGPLANT Pistachio, Pomegranate & Zaatar	14,00 €
GARDENER'S TART Crunchy Vegetables, Spiced yogurt	14,00 €
CAESAR SALAD Anchovies, Chicken, Croutons, Caesar Sauce	16,00 €

THE WOODEN KITCHEN

CANNELLONI Spinach and Mascarpone Cannelloni	19,00 €
LIMOUDI KEBAB Pulled Pork Kebab with Green Harissa Sauce	19,00 €
STEW Today's market Special	21,00 €
PIGEON Roasted Pigeon with Peanut Vinaigrette, Perslay	26,00 €
LINE-CAUGHT FISH Straight From Fouras' Catch	
LEG OF LAMB A Dish to Share (400gr)	64,00 €

CHEESE & DESSERTS

CHEESE SELECTION 3 Cheeses Maison du Fromage Selection, 100gr	10,00 €
SAINT NECTAIRE Matured in the Cellar of Maison du Fromage, 100gr	9,00 €
FLOATING ISLAND Revisited with Tonka Bean	9,50 €
TIRAMISU Irish inspiration with Baileys	9,50 €
BABA DU JARDIN Strawberry, Rum and Vanilla Cream	9,50 €
STRAWBERRY SOUP Coulis & Sorbet	9,50 €

LET'S HAVE A DRINK



SIGNATURE COCKTAILS

RED BERRIES SPRITZ 12,00 €

Fruitier, Campari, Sparkling Wine
Bitter / Sparkling / Tasty

ANGUSTORITUM MULE 12,00 €

Gauloise Verte, Ginger Beer
Herbaceous / Spicy / Fresh

IMPERIAL COLLINS 12,00 €

Gin, Mandarin, Lemon, Soda
Refreshing / Acidulated / Aromatic

CLASSIC COCKTAILS

BLOODY MARY 10,00 €

Vodka, Tomato Juice, Spices

AMÉRICANO 10,00 €

Campari, Vermouth, Soda

SPRITZ 10,00 €

Apérol or Saint-Germain, Sparkling Wine

APERITIFS

PANAZO 8,00 €

Pastis from Limousin

FRUITIER OU FEUILLARDIER 8,00 €

Liqueur Wine with Red Fruits or Chestnuts

LA BERGÈRE 8,00 €

Bottled or Draft Beer

NON-ALCOHOLIC

MINERAL WATER 5,50 €

Still or Sparkling

LIMOUZI SODA 6,00 €

Cola, Fresh Tea, Limonade

APPLE JUICE 6,00 €

From Vergers de Megeas

VIRGIN MARY 9,00 €

Tomato Juice, Spices

SMOOTHIE MINUTE 10,00 €

According to the Barman's Inspiration

AFTER DINNER

SUMMIT 10,00 €

Mint Liqueur

GAULOISE JAUNE OU VERTE 12,00 €

Distillerie du Centre

COGNAC DUDOGNON 14,00 €

Vieille Réserve

OUR CELLAR

CHAMPAGNES

DUVAL LEROY 95,00 €
Brut Réserve

AR LENOBLE 115,00 €
Cuvée Rosé

JACQUESSON 126,00 €
Cuvée 746

BULLES DE RUCHES 35,00 €
Hydromel Miel & Tilleul
Non Alcoolc Sparkling Creation

WHITE WINES

CHARENTES 35,00 €
Saute Bergère, Domaine Garancille
2023, 75cl

LOIRE 35,00 €
VDF Chapeau Melon, J. Huchet
2024, 75cl

CÔTE ROANNAISE 40,00 €
Pourquoi faire semblant, Sérol
2024, 75cl

BOURGOGNE 45,00 €
Domaine Sœur Cadette,
2023, 75cl

ROSE WINES

SUD-OUEST 35,00 €
Cavage, Georges Vigouroux,
2023, 75cl

CÔTE DE PROVENCE 40,00 €
Léos, Cuvée Augusta,
2024, 75cl

CÔTE DE PROVENCE 45,00 €
Cibonne Tradition,
2023, 75cl

CÔTE DE PROVENCE 85,00 €
Léos, Cuvée Augusta,
2023, 1,5 L, Magnum

RED WINES

CHARENTES 35,00 €
IGP Charentes, Pique-Russe,
2018, 75cl

BOURGOGNE 40,00 €
VDF Cuvée C, Carignan,
F. Cossard, NM, 75cl

Bourgogne Bedeau, 45,00 €
F. Cossard, 2020, 75cl

VALLÉE DU RHÔNE 55,00 €
Crozes-Hermitage,
Maison Les Alexandrins,
2022, 75cl

BORDEAUX 80,00 €
Château de Candale
2019, 75cl

SCAN ME

500 additional references
in the star cellar



Please be patient...
10 minute wait