

# LE JARDIN FRANÇAIS



Le Jardin Français is a rare jewel in the heart of Paris – a place where guests can drink and dine amidst fresh greenery and fragrant roses.

Our exquisitely pretty garden is a delightful place to enjoy al fresco delicacies throughout the day, away from the city rumble.



# OUR SUGGESTIONS AT LE JARDIN FRANÇAIS

From 12:00pm until 3:00pm | From 6:00pm until 10:30pm



## S T A R T E R S

- White asparagus simply cooked, mustard vinaigrette with honey and coriander • 64€   
- Grilled green asparagus, yogurt with fresh herbs, curry vinaigrette • 54€ 
- Crab salad, citrus avocado • 38€ 
- Thick cut fillet of our home smoked salmon, avocado and fresh herbs with citrus • 59€
- Spicy tuna tartare with guacamole and rice chips • 59€ 
- Sea bream carpaccio, olive oil, lemon and coriander • 59€ 
- Candied duck foie gras “salt and pepper”, toasted bread • 67€

## S A L A D S

- French green beans and "Camus" artichoke, hazelnuts • 49€ 
- Avocado and quinoa French Riviera style, citrus vinaigrette • 42€  
- Creamy burrata, beetroot salad, fig and coriander vinaigrette • 46€  
- Caesar salad with grilled chicken and bacon • 52€

## S E L E C T I O N   O F   S A N D W I C H E S

- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich, light yogurt with herbs • 52€ 
- Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€
- Lobster roll • 75€

 Vegan dish |  Vegetarian dish |  Gluten Free

*“Our homemade dishes are prepared on site from raw products” Some of our dishes can be adapted to specific diets Do not hesitate to advise us of any allergy, intolerance or dietary restriction*

## H A N D - M A D E P A S T A F R O M T H E « A T E L I E R S D U B R I S T O L »

Ricotta ravioli with steamed green vegetables with turmeric • 46€ 

Rigatoni, tomato, basil and chorizo • 59€

Pipe rigate gratin with parmesan and black truffle • 59€

Pasta with pesto « à la Genovese » • 42€ 

Poultry leg risotto with yellow wine and morels • 65€ 

## M A I N C O U R S E S

Spring vegetables casserole and preserved lemon • 49€   

Grilled lamb chops, aubergine caviar “à la Provençale”, navarin meat juice • 79€ 

Beef filet, black pepper sauce, preserved shallots and baby new potatoes • 85€ 

Cheeseburger with crispy bacon, Bristol sauce • 59€

Hand chopped beef tartare, French fries • 59€ 

Free range chicken supreme, garden peas “à la française”, tarragon sauce • 76€ 

Milanese veal escalope, gnocchi with sage butter • 75€

Grilled salmon and spinach with brown butter sauce • 56€ 

Seabass tartlet with crushed tomatoes and fennel, rosemary “beurre blanc” sauce • 65€

Sole meunière, spring vegetables • 98€

## G A R N I S H E S

Mashed potatoes, French Fries, Spinach,

Mixed vegetables, Mesclun salad • 18€

 Vegan dish |  Vegetarian dish |  Gluten Free  
*Allergen menu available on request*

*“All our meat is of French origin - Taxes and service included - VAT 10 %”*

## C H E E S E S

Matured cheeses from our cellar • 28€

## D E S S E R T S 🌿

Vanilla Bourbon flavoured creme brulee • 27€ 🍷

Citrus pavlova and yogurt espuma • 30€ 🍷

French toast, exotic fruits and custard cream • 35€

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Selection of homemade ice creams and sorbets • 29€ 🍷

Selection of pastries • 27€

Hazelnut and Menton lemon “Paris-Brest”

Strawberry and tarragon tart

Dark chocolate, grilled vanilla and sweet clover signature keychain

Chocolate and buckwheat “religieuse”

Pear charlotte perfumed with tagete flower

Selection of cakes

Cookies

*Allergen menu available on request*

*“Taxes and service included - VAT 10 %”*

# OUR AFTERNOON MENU

From 3:00pm until 6:00pm



## STARTERS

- White asparagus simply cooked,  
mustard vinaigrette with honey and coriander • 64€ ✓ 🍷 🌿
- Thick cut fillet of our home smoked salmon, avocado and fresh herbs with citrus • 59€
- Candied duck foie gras “salt and pepper”, toasted bread • 67€

## SALADS

- French green beans and "Camus" artichoke, hazelnuts • 49€ ✓
- Creamy burrata, beetroot salad, fig and coriander vinaigrette • 46€ 🍷 🌿
- Caesar salad with grilled chicken and bacon • 52€

## SELECTION OF SANDWICHES

- Cheeseburger with crispy bacon, Bristol sauce • 59€
- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich, light yogurt with herbs • 52€ 🌿
- Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€

## CHEESES

- Matured cheese from our cellar • 28€

## DESSERTS 🌿

- Vanilla Bourbon flavoured crème brûlée • 27€ 🍷
- Citrus pavlova and yogurt espuma • 30€ 🍷
- Selection of homemade ice creams and sorbets • 29€ 🍷
- Vanilla Bourbon millefeuille, salted butter caramel • 30€
- Selection of pastries • 27€

Hazelnut and Menton lemon “Paris-Brest”, Strawberry and tarragon tart, Dark chocolate grilled vanilla and sweet clover signature keychain, Cookies, Chocolate and buckwheat “religieuse”, Pear charlotte perfumed with tagete flower, Selection of cakes

✓ Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

*“Our homemade dishes are prepared on site from raw products”*  
*“All our meat is of French origin - Taxes and service included - VAT 10 %”*

# AFTERNOON TEA

From 3:00pm until 6:00pm



## CLASSIC HIGH TEA • 79 €

Your choice of tea  
Savoury and pastry selection

## “LE BRISTOL” HIGH TEA • 95 €

Classic high tea with a glass of Champagne  
Moët & Chandon « Brut Impérial »

## TEA AND PASTRY OF THE DAY • 36 €

*(These options do not include prestige teas)*

Pastry of the day • 27€

Homemade scones • 18€

Selection of macaroons • 20€

## PRESTIGIOUS SELECTION • 25 €

### IMPERIAL OOLONG

*Sweet, fruity flavours with a divine lingering aftertaste.*

### TI KUAN YIN SUPERIOR

*A mild infusion with a pleasant orchid fragrance and delicate taste.*

### JASMIN PEARL TEA

*A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.*

### THÉS BLANC PRESTIGE YIN ZHEN • 28€

*The soft, velvety leaves deliver a radiant infusion,  
with notes of butter and honey.*

TEAS SELECTION • 18€

NUWARA ELIYA 

*Orange Pekoe tea is famous for its light, generous complexity.*

FRENCH EARL GREY 

*A bergamot-aromatic black tea with citrus notes  
and French blueberry petal.*

DARJEELING CHAMONG 

*A strong cup with floral, crisp, aromatic notes that delight the palate.*

POMME PRESTIGE 

*A citrusy, refreshing infusion, apple prestige is a blend of black tea  
and green apples.*

EMPEROR SENCHA 

*An invigorating green tea from Japan with a subtle taste.*

CHUN MEE 

*Green tea famous for its delicate, plum-like sweetness.*

JASMIN MONKEY KING 

*Very rare jasmin green tea, carefully hand selected.*

SWEET FRANCE TEA 

*A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the  
elegance and refinement of France in a cup of tea.*

HERBAL TEAS SELECTION • 18 €

VANILLA BOURBON 

*A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.*

AMAZONE 

*Original recipe with mountain flowers, lavender and elderflower.*

SOUS UN CERISIER

*Fruity notes infusion with cherry, hibiscus and apple pieces.*



: from organic farming

# BEVERAGES



## H O T B E V E R A G E S

Espresso • 12€

Double espresso, Cappuccino, Café latte • 18€

Hot chocolate “Le Bristol” • 19€

Latte matcha • 25€

Hot chocolate with smooth homemade whipped cream • 23€

*Our coffee is organically grown*

## F R E S H B E V E R A G E S

Vittel (25 cL) • 12€

Perrier (33 cL) • 12€

Badoit (50 cL), Evian (50 cL), San Pellegrino (75 cL) • 16€

“Be Wtr” micro filtered still or sparkling (50cl) • 10€

Coca Cola or Coca Cola zéro (33 cL) • 16€

Ginger Ale (25 cL), Schweppes tonic (25 cL), Sprite (25 cL) • 16€

## H O M E M A D E F R U I T J U I C E

Lemon juice, orange juice, grapefruit juice, pineapple juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato juice • 19€

# ICED TEAS AND HERBAL TEAS • 23€

20 cl



## POMME PRESTIGE

A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

## SWEET FRANCE TEA

A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

## THÉ NOIR CITRONNÉ

A black tea from Yunnan with fresh bergamot and lemon

 : from organic farming

# COCKTAILS

## COCKTAILS

### SIGNATURE • 32 €

#### BRISTOL FIZZ 18 cl

*Vodka, St Germain, Perrier, rose syrup,  
lime juice*

#### CHARTREUSE MULE 14 cl

*Vodka, Chartreuse, ginger beer, lemon  
juice*

#### DOLCE VITA 12 cl

*Champagne, Limoncello, raspberry*

#### QUEEN'S GARDEN 14 cl

*Gin, Earl grey tea, lime juice, blackberry  
liqueur*

#### THE MACALLAN OLD FASHIONED 7 cl

*The Macallan 12 ans, angostura, sugar*

## COCKTAILS

### CLASSIQUES

#### Long classics 18 cl • 29€

Mojito, Bloody Mary, Gin Tonic

#### Short classics 7 cl • 29€

Espresso Martini, Old Fashioned, Negroni,  
Margarita

#### Cocktail Champagne 14 cl • 34€

Aperol Spritz, Bellini, Champagne  
cocktail

## VIRGIN

### COCKTAILS • 26 €

#### GARDEN FIZZ 20 cl

*Basil, cucumber, lime juice, ginger ale*

#### PUSSY FOOT 20 cl

*Orange, pineapple and grapefruit juices,  
grenadine syrup*

*Unless otherwise mentioned, all wines are of protected designation of origin  
- Net prices 20% VAT*

# A P E R I T I F S

VERMOUTHS & BITTERS (5 cl) • 26€

*Martini Rosso, Bianco, Dry, Campari,  
Apérol*

ANISÉS (4 cl) • 24€

*Ricard, Pastis 51*

PORTOS (7 cl)

*Porto red, Niepoort, Tawny 10 years • 25€*

*Porto red, Niepoort, Tawny 20 years • 44€*

BEER (33 cl) • 16€

*Heineken, Carlsberg, Kronenbourg, Corona,  
Volcelest*

GINS (5 cl)

*Tanqueray Ten, Bombay Sapphire • 30€*

*Monkey 47 • 32€*

VODKAS (5 cl) • 30€

*Belvedere, Ketel one*

TEQUILA & CACHAÇA (5 cl) • 30€

*Leblon, Volcan Blanco*

RHUMS (5 cl)

*Bacardi 4 ans • 30€*

*Pacto Navio • 32€*

*Zacapa 23 • 40€*

## W H I S K I E S • 4 C L

### B L E N D E D S C O T C H W H I S K I E S

Haig Club "Clubman" • 29€  
Chivas Regal 12 ans • 30€  
Chivas Regal 25 ans • 110€  
Johnnie Walker Black Label • 30€  
Johnnie Walker Blue Label • 70€  
Glenfiddich 12 ans • 30€  
Bowmore 12 ans • 30€  
Bowmore 18 ans • 65€

### I S L A Y

Laphroaig Quarter Cask 10 years • 35€

### S P E Y S I D E & H I G H L A N D S

Glenlivet 12 years • 28€  
Glenmorangie 18 years • 35€  
The Macallan 12 years • 35€  
The Macallan 18 years • 85€  
The Macallan Sherry oak 25 ans • 690€

### S K Y E & O R C A D E S

Talisker Port Ruighe • 30€  
Highland Park 18 years • 40€

### B O U R B O N & R Y E

Maker's Mark • 30€

### J A P O N A I S

Yamasaki 12 ans • 45€  
Hibiki 21 ans • 190€

## D I G E S T I F S • 5 C L

### C O G N A C

Hennessy VS • 30€  
Guy Lheraud VSOP • 30€  
Hennessy X.O • 60€  
Rémy Martin X.O • 60€  
Hennessy Paradis • 95€  
Rémy Martin Louis XIII • 350€

### B A S - A R M A G N A C

Dartigalongue 1988 • 50€

### C A L V A D O S

Le Morton « Réserve » • 30€

### L I Q U E U R S

Amaretto Disaronno, Cointreau,  
Get 27/31, Bailey's, Limoncello,  
Chartreuse verte, Drambuie • 26€

*Unless otherwise mentioned, all wines are of protected designation of origin  
- Net prices 20% VAT*

# TAPAS

From 6:00pm



Comté ham” croque-monsieur with black truffle butter • 38€

Muddled avocado with chilli • 16€ ✓

Hummus with cumin and pomegranate seeds • 19€ ✓

Toasts of smoked salmon lemon and dill • 32€

Saku” tuna tataki with soy • 32€ 🍷

Cod accras, aioli sauce • 21€

Chicken aiguillettes, cajun sauce • 29€

Toasts of salt and pepper duck foie gras • 45€

“Rock shrimp” spicy mayonnaise sauce chili garlic • 49€

Caviar from Sologne 30g • 135€ / 50g • 225€

✓ Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

# CHILDREN'S MENU



## S T A R T E R S

Smoked salmon and blinis • 28€

Foie gras and toasted bread • 36€

Tomatoes salad and burrata • 26 €

## D I S H E S

Hand-made pasta from the “ateliers du Bristol” with tomato and parmesan • 32€

Fish fillet of the day, beurre blanc • 36€

Beef fillet • 42€

Poultry fillet • 36€

## D E S S E R T S

Chocolate cake with vanilla ice cream • 18€

Seasonal fruit tart and sorbet • 18€

Assortment of ice creams and sorbets - 3 scoops • 18€

## S I D E   D I S H   O F   Y O U R   C H O I C E

Mashed Potatoes

Mix of roasted vegetables

Rigatoni with butter