LE GARDEN CAFÉ

## TO SHARE

CHARCUTERIE BOARD — €14
Selection of cured meats and country pâté

LARGE CHARCUTERIE & CHEESE BOARD — €18
Cured meats, Cantal cheese, Comté and Camembert

CROQ'GARDEN — €15
Ham, Comté cheese, egg, mixed salad & homemade fries

## STARTERS

TRADITIONAL EGG MAYONNAISE — €6

COUNTRY TERRINE — €8
Gherkins & grilled bread

LEEKS VINAIGRETTE — €8
Mimosa egg, hazelnuts & fresh herbs

SOUP OF THE SEASON — €9
Served with a small tartine of gratinéed Comté

HONEY-ROASTED CAMEMBERT — €11
Thyme & walnuts, grilled bread soldiers

## FRESHNESS & SALADS

CRISPY CAESAR SALAD — €16.5
Crispy chicken, baby gem lettuce, egg, bacon, tomatoes, Parmesan, croutons & Caesar dressing

WARM GOAT CHEESE SALAD — €16
Warm goat cheese on toast, honey & walnuts, mixed salad, tomatoes & old-fashioned vinaigrette

COUNTRY SALAD — €16
Soft-boiled egg, bacon bits, potatoes, mixed salad & old-fashioned vinaigrette

AVOCADO TOAST — €14
Grilled country bread, smashed avocado with lemon & poached egg

## BURGERS

BACON CHEESEBURGER — €16.5
180g beef patty, bacon, cheddar, homemade fries & mixed salad

GARDEN BURGER — €18
180g beef patty, Comté cheese, caramelized onions, homemade fries & mixed salad

CHICKEN BURGER — €17
Breaded chicken, honey mustard sauce, cheddar, homemade fries & mixed salad

VEGGIE BURGER — €17
Soy patty, Greek yogurt, tomatoes, cucumber

## MEAT & FISH

SALMON FILLET — €19
Leek fondue & crushed potatoes, lemon cream

BEEF STEW WITH CARROTS — €19
Traditional slow-cooked beef, tender carrots & homemade mashed potatoes

RIB-EYE STEAK — €21
Béarnaise sauce, homemade mashed potatoes or fries

BEEF TARTARE — €17
Served raw or pan-seared, homemade fries & mixed salad

BONNE MAMAN TARTARE — €17
Gruyère & gratinéed cream

CHICKEN CORDON BLEU — €19
With Comté, homemade fries & mixed salad

## DESSERTS

FROMAGE BLANC WITH RASPBERRY COULIS — €8

CHEESE PLATTER OF THE DAY — €9

BOURBON VANILLA RICE PUDDING — €8

CHOCOLATE FONDANT WITH CUSTARD SAUCE — €8

COFFEE CARAMEL TIRAMISÙ — €8

SEASONAL FRUIT SALAD — €8

DESSERT OF THE DAY — €11

GOURMET COFFEE — €8

GOURMET TEA OR CREAM COFFEE — €9.5

ICE CREAM OR SORBET (3 SCOOPS) — €7
Vanilla, coffee, caramel, dark chocolate, white chocolate, crème brûlée, strawberry, lemon, blackcurrant

VEGETARIAN DISH | NET PRICES IN EUROS | SERVICE INCLUDED | CHEQUES ARE NOT ACCEPTED

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## SOFT DRINKS

### SODAS — €4.2
Coca-Cola, Coca-Cola Zero, Coca-Cola Cherry, Sprite, Lemonade, Fanta, Orangina, Oasis, Fuze Tea, Ginger Beer, Schweppes Citrus or Tonic

### SYRUPS & DIABOLOS — €4.2
Passion fruit, mint, strawberry, grenadine, peach, lemon or violet

### MINERAL WATER
| | |
|---|---|
| Vittel or San Pellegrino 50 cl | €4.3 |
| Vittel or San Pellegrino 1 L | €5.4 |
| Perrier 33 cl | €4.2 |

### FRUIT JUICES — €4.2
Multivitamin, apricot, pineapple, orange, mango, apple, grapefruit, tomato, strawberry

### FRESHLY SQUEEZED JUICES — €4.8
Orange
Lemon

### MILKSHAKES — €6.7
Vanilla, coffee, Oreo, strawberry, hazelnut, caramel, chocolate, pistachio, blackcurrant, passion fruit, raspberry

## MOCKTAILS

### ACAPULCO — €8
Pineapple, strawberry & coconut milk

### VIRGIN MOJITO — €8
Fresh mint, lime & sparkling water

### VIRGIN MULE — €8
Lime & ginger beer

### VIRGIN PIÑA COLADA — €8
Pineapple & coconut milk

## CHAMPAGNE & PROSECCO

| | |
|---|---|
| Glass of Prosecco | €7.5 |
| Glass of Champagne | €9 |
| House Champagne Brut, bottle | €56 |

## APERITIFS

| | |
|---|---|
| Ricard, Pastis | €4.8 |
| Martini, Port | €4.8 |
| Campari, Suze, Muscat, Pineau | €5.2 |
| Kir (blackberry, raspberry, blackcurrant, peach, grapefruit) | €4.2 |
| Kir Royal | €9.5 |

## BEERS

| | Half pint | Pint |
|---|---|---|
| Kanterbräu, Monaco, Shandy, Twist | €4 | €8 |
| 1664 Blanche | €4.3 | €8.6 |
| Grimbergen Blonde | €5.2 | €10.4 |
| Picon beer | €5 | €10 |
| IPA | €5.6 | €11.2 |
| | | Bottle |
| Corona, Desperados | | €6.3 |
| Carlsberg, 1664, Pelforth Brune | | €5.3 |
| Heineken 0% | | €5.3 |

## SPIRITS

### VODKA & GIN
| | |
|---|---|
| Absolut, Smirnoff | €6.5 |
| Gibson's | €6.5 |

### RUMS
| | |
|---|---|
| Cachaça | €6.5 |
| Saint James (white or amber) | €6.5 |

### WHISKIES
| | |
|---|---|
| J&B Rare, Johnnie Walker Red Label | €7.5 |
| Four Roses, Jack Daniel's Old No. 7 | €9.5 |
| Glenfiddich 12 years, Chivas Regal 12 years | €12.5 |

## DIGESTIFS

| | |
|---|---|
| Poire William, Calvados Busnel, Coquerel VSOP | €6.5 |
| Get 27, Get 31 | €6.9 |
| Lorrancy Mirabelle, Duc de Loussac VSOP | €6.9 |
| Cointreau, Baileys, Amaretto | €9.5 |
| Fernet Branca, Tequila Camino | €10.5 |
| Camus VSOP Cognac, Grand Marnier | €11.9 |
| La Vieille Prune, Bas Armagnac Château de Laubade | €11.9 |

## HOT DRINKS

### COFFEES & CHOCOLATE
| | |
|---|---|
| Espresso, Macchiato or Decaffeinated | €2.3 |
| Coffee with milk | €4 |
| Hot chocolate | €4 |
| Cappuccino | €4.3 |
| Viennese coffee | €4.5 |
| Viennese hot chocolate | €4.5 |
| Mocha | €4.5 |

### TEAS — €4
Green – Mint, Organic Sencha, Jasmine
Black – Ceylon O.P., Grand Earl Grey, Lapsang Souchong, Caramel-Tonka
Flavoured – Red berries

### HERBAL INFUSIONS — €4
Organic verbena, Verbena mint, Linden blossom, Organic chamomile, Spiced rooibos

NET PRICES IN EUROS | SERVICE INCLUDED | CHEQUES ARE NOT ACCEPTED

# RED WINES

| | | Glass 12 cl | Carafe 25 cl | Carafe 50 cl | Bottle 37.5 cl | Bottle 75 cl |
|---|---|---|---|---|---|---|
| **BORDEAUX** | | | | | | |
| | Graves AOP, House cuvée | €4.5 | €7.5 | €14 | - | - |
| 2019 | Château de Barbe, Côtes de Bourg AOP | - | - | - | €15 | €24 |
| 2021 | Château Victoria, Haut-Médoc AOP | - | - | - | €21 | €39 |
| 2022 | Château Le Jard Chatain, Lalande de Pomerol AOP | - | - | - | €20 | €41 |
| 2015 | Château Grand Corbin, Saint-Émilion Grand Cru AOP | - | - | - | - | €105 |
| **BROUILLY** | | | | | | |
| | Brouilly AOP, House cuvée | €4.8 | €8.5 | €15 | - | - |
| 2023 | Château des Tours, Brouilly AOP | - | - | - | - | €32 |
| **LOIRE & RHÔNE VALLEYS** | | | | | | |
| | Côtes du Rhône, House cuvée | €4 | €6 | €11 | - | - |
| 2023 | Les Chanteraines, Saumur-Champigny AOP | - | - | - | - | €24 |
| 2024 | Vieux Pressoir, Saint-Nicolas-de-Bourgueil AOP | - | - | - | - | €26 |

# ROSÉ WINES

| | | Glass 12 cl | Carafe 25 cl | Carafe 50 cl | Bottle 37.5 cl | Bottle 75 cl |
|---|---|---|---|---|---|---|
| **PROVENCE** | | | | | | |
| | Soif de Pampa, Côtes de Provence AOP | €4.2 | €6.5 | €12 | - | - |
| 2024 | Tournier Bacchus Organic, AOC Ventoux | - | - | - | - | €22 |
| 2024 | Pétale de Rose, Côtes de Provence AOP | - | - | - | - | €45 |

# WHITE WINES

| | | Glass 12 cl | Carafe 25 cl | Carafe 50 cl | Bottle 37.5 cl | Bottle 75 cl |
|---|---|---|---|---|---|---|
| **ALSACE** | | | | | | |
| | Gewurztraminer AOP, House cuvée | €4.8 | €7 | €13 | - | - |
| **LOIRE VALLEY** | | | | | | |
| | Sauvignon Pays d'Oc IGP, House cuvée | €3.8 | €5.5 | €10 | - | - |
| 2023 | Famille Lieubeau, Muscadet Sèvre-et-Maine sur Lie AOP | - | - | - | €16 | €25 |
| 2023 | Les Chataigniers, Sancerre AOP | - | - | - | - | €27 |
| **BURGUNDY & OTHER REGIONS** | | | | | | |
| | Chardonnay, House cuvée | €4 | €6 | €11 | - | - |
| 2023 | Les Planchants, Bourgogne Aligoté AOP | - | - | - | - | €28 |
| 2023 | Famille Savary, Chablis AOP | - | - | - | - | €50 |
| 2023 | Château Beaugrand, Monbazillac AOP | €5.5 | - | - | - | €28 |

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# HOUSE COCKTAILS



**SPRITZ**
Aperol, prosecco, sparkling water
€10.5



**MOJITO**
Rum, lime, fresh mint,
sparkling water
€10.5



**CAÏPIRINHA**
Cachaça, lime, cane sugar
€10.5



**DAÏQUIRI**
White rum, lime, cane sugar
€10.5



**COSMOPOLITAN**
Vodka, Cointreau, cranberry, lemon
€10.5



**MARGARITA**
Tequila, Cointreau, lemon juice
€10.5



**PIÑA COLADA**
Rum, pineapple, coconut milk
€10.5



**MOSCOW MULE**
Vodka, ginger beer, lime
€11.5



**ESPRESSO MARTINI**
Coffee liqueur, vodka, cane sugar
€10.5



**SEX ON THE BEACH**
Peach vodka, Malibu, cranberry
€10.5



**NEGRONI**
Vermouth, gin, Campari
€9



**AMERICANO**
Vermouth, Campari,
sparkling water
€8

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