

# LE JARDIN DES PLUMES



NADIA IS HAPPY TO WELCOME YOU AT LE JARDIN DES PLUMES.  
THE « À LA CARTE » AND THE MENUS ARE SIGNED BY JOACKIM SALLIOT.

## MENUS

> REGARDING YOUR APPETITE, COMPOSE YOUR MENU FROM THE CHOICES BELOW.

**2 COURSES** ( STARTER + MAIN COURSE **OR** MAIN COURSE + DESSERT ) 29 €  
SERVED ONLY FOR LUNCH FROM WEDNESDAY THROUGH FRIDAY

**3 COURSES** ( STARTER + MAIN COURSE + DESSERT ) 39 €

### STARTERS

FRESH GOAT MILK CHEESE, HADDOCK, RADISH AND COLD CELERY BROTH.

**OR**

YELLOW AND GREEN MELON CUBS, OYSTER PIECE OF THE CHICKEN,  
CORIANDER AND MELON « VINAIGRETTE ».

### MAIN COURSES

TROUT, CELERY MOUSSELINE AND THIN COCOA AND FAVA BEAN CRUMBLE.

**OR**

RACK OF PORC FLAVOURED WITH COFFEE, CELERY CREAM AND PEAS.

### DESSERT

TO MAKE IT EASILY PICK ONE ON THE RIGHT PAGE « À LA CARTE ».

> FOR THE GOURMET, ADD OUR CHEESE BOARD IN YOUR MENU AT 8 €

> OR LET OUR CHEF, JOACKIM, TO SURPRISE YOU WITH A MENU « CARTE BLANCHE ».

**5 COURSES** ( CARTE BLANCHE ) 62 €

**7 COURSES** ( CARTE BLANCHE ) 82 €

ALL OUR MEATS ARE ORIGINALLY FROM FRANCE

## KIDS MENUS

> SERVED FOR LUNCH OR DINNER UNTIL 12 YEARS OLD.

**YOUNG BIRD** STARTER + MAIN COURSE **OR** MAIN COURSE + DESSERT 15 €

**DISCOVERY MENU** STARTER + MAIN COURSE + DESSERT 22 €

## À LA CARTE

### STARTERS

BURRATA (CREAMY MOZZARELLA), MELON CUBES, GRILLED ALMONDS SERVED WITH A MELON AND CORIANDER DRESSING.	21 €
SEABREAM TARTARE WITH LIME, PEACH, TOMATOES AND PEAS.	23 €
BEEFSTEACK TOMATOES, SKATE'S FISH CHEEKS, FRESH GOAT MILK CHEESE AND OLIVE OIL.	21 €
MARINATED HALF CHICKEN FILET FROM A LOCAL FARM, BUCKWHEAT/INDIAN THYME DRESSING AND SLIGHTLY ACID APPLE.	19 €

### MAIN COURSES > ALL OUR MEATS ARE ORIGINALLY FROM FRANCE AND EUROPE

PRESA (VERY TENDER PART FROM THE SHOULDER OF SPANISH BLACK PORK), YELLOW SQUASH MOUSSELINE, RED BELL PEPPER SAUCE AND CHORIZO.	33 €
BLACK ANGUS FILET, CARROTS, GINGER AND CARROT SAUCE.	30 €
POLLACK FILET, LEMONGRASS BROTH, CRUNCHY VEGETABLES AND ZUCCHINI FLAVOURED WITH LIME.	31 €
COD, PEAS TIRAMISU, POMEGRANATE AND WASABI PEAS.	28 €

### CHEESE BOARD

OUR SELECTION OF CHEESES	12 €
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### DESSERTS

PISTACHIO AND MORELLO CHERRY CREAMS SERVED WITH WHITE CHOCOLATE ICE CREAM.	15 €
CHOCOLATE-RED HIBISCUS AND WHITE HIBISCUS SORBET.	16 €
VANILLA PANNA COTTA, FRESH STRAWBERRIES, BLACK PEPPER AND STRAWBERRY SORBET.	15 €
PEACH, APRICOT, THYME AND PEACH SORBET.	14 €

## WE STAY CONNECTED

INSTAGRAM, FACEBOOK, TWITTER, PINTEREST... YOU WANT TO SHARE ABOUT US AT THE SOCIAL NETWORK ? DON'T FORGET TO ADD OUR OFFICIAL HASHTAGS : **#JARDINDESPLUMES #CHEFERICGUERIN #MAREAUOISEAUX**

WE SHARE MORE EVERY DAY... FOLLOW OUR OFFICIALS ACCOUNTS ON **FACEBOOK** (LE JARDIN DES PLUMES OR ERIC GUERIN), ON **TWITTER** (@CHEFERICGUERIN), PIN US ON **PINTEREST** (ERIC GUERIN) OR GIVE US A COMMENTARY AT **TRIPADVISOR** THERE'S A PAGE FOR THE RESTAURANT AND ONE FOR THE HOTEL. DON'T FORGET OUR WEBSITE **WWW.LEJARDINDESPLUMES.FR**