

le Jardin des Plumes

Welcome into Eric Guérin's universe.

Nadia and all the team are happy to welcome you and wish you to spend a nice moment in their house.

« carte blanche » to the chef

75 € DEGUSTATION MENU

Follow us in an uncharted territory and travel with complete confidence into our Chef's cuisine. For reasons of fluidity of service, this menu has to be chosen for the whole table. Thank you for your understanding.

« à la plume » menus

35 € 2 courses menu (starter + main course or main course + dessert)
lunch time, except week-end

48 € 3 courses menu (starter + main course + cheese or dessert)

60 € 4 courses menu (starter + fish + meat + cheese or dessert)

Seabream sashimi (raw), semolina with apricot and mint, spicy sausage and jus.

or

Grilled zucchinis, cream cheese, fennel and haddock (smoked fish).

Shade fish, broccoli, peanuts and curry-mustard jus.

or

Duck filet from Mr Burgaud, roasted figs and green beans gazpacho (cold broth).

Cheese board.

or

Choose your dessert « à la carte ».

kids menus until 12 years old

22 € LET'S DISCOVER NEW FLAVOURS !

Grilled zucchinis, cream cheese, fennel and haddock.

+ Shade fish, broccoli, peanuts and curry-mustard jus.

OR Duck filet, roasted figs and green beans gazpacho.

+ Visit the « patisserie » and choose your dessert !

net prices - including service

For your information and regarding the law : 2015-447 of the 17th of April 2015, notice that our dishes may contain some allergen products.

la carte

STARTERS

- 28 € Pan fried « foie gras », snails, cress and green tea broth.
- 38 € Lobster, eggplant caviar flavored with squid ink, zucchini and almond milk.
- 28 € Dublin bay prawn, candied rhubarb and radish.
- 26 € Veal « tartare » (raw), mushrooms, curry spice and peanuts.

MAIN COURSES > all our meats are originaly from france and europ

- 38 € Roasted turbot, smoked bacon and prunes sauce.
- 28 € Yellow place, squash risotto flavored with safran.
- 35 € Squab pigeon, green beans with pecan nuts, corn and sesame.
- 38 € Sweet bread, beets and hibiscus and "goji berry" sauce.

CHEESE BOARD

- 12 € Our selection of cheeses

DESSERTS

- 15 € Rum baba, white chocolate flavored with rose and garden's flavor ice cream.
- 16 € Chocolate and tonka bean spice.
- 15 € Banana with muscovado sugar, coconut and lemon.
- 14 € Candied apple, cream cheese, short bread and iced apple marshmallow.

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FACEBOOK
Le Jardin des Plumes and/or Eric Guerin



TWITTER : @chefericguerin



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Restaurant page and/or Hotel page

Share your experience

Localize yourself on the social network. Share your selfies, pictures of the place, the dishes you had chosen and add our official hashtags :

#JARDINDESPLUMES #CHEFERICGUERIN

Don't forget our web site :
<http://www.lejardindesplumes.fr>

net prices - including service

Pour votre information et en vertu du décret 2015-447 du 17 avril 2015, notez que nos plats peuvent contenir des allergènes.