

# LE JARDIN D'OLIVE

## Menu



### STARTERS

#### **Caesar salad – 25€**

*Choice of chicken or smoked salmon, romaine lettuce, avocado, croutons, tomatoes, quail eggs, anchovies, Parmesan shavings and Caesar dressing*

#### **Mediterranean salad – 22€**

*Heritage tomatoes, mixed peppers, black olives, red onion, feta cheese, oregano and house vinaigrette*

#### **Niçoise Salad – 25€**

*Mixed greens, green beans, tomatoes, celery, red onion, steamed potatoes, hard-boiled egg, anchovies, black olives and tuna*

#### **Italian salad – 24€**

*Mixed leaves, mozzarella, tomatoes, Parma ham, black olives, melon and Parmesan shavings*

#### **Tomato & Watermelon Gazpacho – 24€**

*Served with roasted shrimp*

#### **Sea Bass Carpaccio with Candied Lemon – 27€**

*Fresh herbs, olive oil and pickled onions*

#### **Special oysters (6 pieces) – 27€**

*Sentinelle Boutrais No. 3 oysters, served with salad, condiments and semi-salted butter*

#### **Smoked Salmon Platter – 25€**

# DISHES

## **Pan-Seared Sole – 38€**

*Pan-fried in semi-salted butter, served with sweet potatoes, avocado salad and sour sauce vierge*

## **Grilled Sea Bass – 31€**

*Served with green Zebra tomatoes, garden herbs, olive oil, thyme and lemon*

## **Seared Scallops – 35€**

*Open ravioli with seasonal mushrooms and mango poivrade sauce*

## **Hake with Foamy Butter Sauce – 29€**

*Mashed potatoes with summer truffle shavings*

## **Whole Sea Bream to Share (400–600 g) – 65€**

*Choice of:*

- Sautéed potatoes with dill and garlic butter - Seasonal vegetables with homemade sauce*

## **Italian Beef Tartare – 27€**

*Shallots, semi-dried tomatoes, black olives, Parmesan, pesto, pine nuts and parsley*

## **Ribeye Steak & French Fries – 33€**

*Served with morel mushroom sauce*

## **Roast Leg of Lamb – 32€**

*Roman-style gnocchi with morel cream sauce*

## **Beef Rossini Fillet – 42€**

*Smoked potato gratin, onion purée, seasonal vegetables and Port wine sauce*

## **Côte de Bœuf for Two (environ 800 g) – 95€**

*Served with smoked potato gratin, Soubise cream and morel sauce*

# PASTA

***Homemade Pesto Pasta – 21€***

*Fresh basil pesto with Parmesan and pine nuts*

***Smoked Salmon Pasta – 23€***

***Parmesan Cream Pasta – 19€***

# CHEESE & CHARCUTERIE

***Cheese Board – 25€***

*Selection of cheeses served with fig jam, honey, nuts and salad*

***Charcuterie Board – 25€***

*Selection of cured meats served with pickles and salad*

***Mixed Board – 28€***

*Selection of cheeses and cured meats*

# SANDWICHES & HAMBURGERS

## **Smoked Salmon Club Sandwich – 19€**

*House-smoked salmon, wholegrain bread, salad, cucumber, tomato and vinaigrette*

## **Chicken Club Sandwich – 19€**

*Chicken breast, wholegrain bread, hard-boiled egg, lettuce, tomato and mayonnaise*

## **Beef Burger & Fries – 22€**

## **French Fries 8 – €**

# PIZZA

## **Margherita – 15€**

*Tomato sauce, mozzarella and olives*

## **Nordique – 17€**

*Crème fraîche, mozzarella, lightly smoked salmon, rocket and lemon*

## **Quattro Formaggi – 17€**

*Crème fraîche, mozzarella, Gorgonzola, Fontina, Chaource and olives*

## **Dolce Roquette – 18€**

*Tomato sauce, premium cooked ham, cherry tomatoes, burrata and rocket*

## **Farandole – 18€**

*Tomato sauce, mozzarella, prosciutto, rocket and Parmigiano Reggiano*

# DESSERTS

## **Sweet Treat Selection – €18**

*Coffee or tea served with an assortment of miniature desserts*

## **Warm Chocolate Fondant – €15**

*Served with raspberry sorbet and custard*

## **Lemon Tart Revisited – €17**

*Speculoos biscuit, yogurt ice cream and lemon curd*

## **Seasonal Fruit Platter – €21**

*Assortment of seasonal fruits*

## **Fresh Watermelon & Melon – €13**

*Served sliced or cubed*

## **Strawberry Melba – €15**











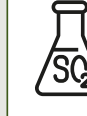


*Fresh strawberries, vanilla ice cream, red berry coulis and whipped cream*

## **Ice Cream & Sorbet Selection (2 scoops) – €11**




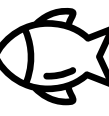










*Vanilla, Chocolate, Pistachio, Coffee, Salted Butter Caramel, Yogurt, Blackcurrant, Raspberry, Strawberry, Pineapple, Mango, Passion Fruit, Lemon, Coconut, Banana, Almond, Rum & Raisin, Mint Chocolate*

Net price in euro, including tax and service.

## TABLE OF ALLERGENS

Products containing allergens:	 Gluten	 Crustaceans	 Egg	 Fish	 Peanut	 Soybean	 Lactose	 Fruits à coque	 Celery	 Mustard	 Sesame	 sulphites	 Lupin	mollusc
Caesar Salad	X		X	X			X			X		X		
Mediterranean Salad							X			X		X		
Niçoise Salad			X	X		X			X		X	X		
Italian Salad							X							
Tomato & Watermelon Gazpacho		X				X			X					
Sea Bass Carpaccio with Candied Lemon				X								X		
Special Oysters	X											X		X
Smoked Salmon Platter	X		X	X										
Pan-Seared Sole				X			X					X		
Grilled Sea Bass				X								X		
Seared Scallops	X													X
Hake with Foamy Butter Sauce				X			X							
Whole Sea Bream to Share							X					X		
Italian Beef Tartare							X				X	X		
Ribeye Steak & French Fries	X											X		
Homemade Pesto Pasta	X							X						
Smoked Salmon Pasta	X			X			X					X		
Parmesan Cream Pasta	X		X				X							
Smoked Salmon Club Sandwich	X			X							X	X		

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Chicken Club Sandwich	X		X				X			X	X	X		
Beef Burger & Fries	X						X			X	X	X		
French Fries	X											X		
Margherita	X						X							
Nordique	X			X			X							
Quattro Formaggi	X						X							
Dolce roquette	X						X							
Farandole	X						X							
Cheese Board			X				X					X		
Charcuterie Board							X					X		
Mixed Board			X				X					X		
Sweet Treat Selection	X		X		X		X	X				X		
Warm Chocolate Fondant	X		X				X					X		
Lemon Tart Revisited	X		X				X					X		
Seasonal Fruit Platter														
Fresh Watermelon & Melon														
Strawberry Melba	X						X							
Ice Cream & Sorbet Selection			X				X	X				X	X	