

# LES JARDINS DU PRESBOURG

## TO SHARE

PIZZETTA  
cream & seasonal truffle\*

44

WHITE TARAMA / OR SUMMER TRUFFLE\*  
toasts or blinis

12/15

CAVIAR « OSCIETRE ROYAL »  
with toasts & cream

130

## TRADITIONAL

DUCK FOIE GRAS  
« homemade » & toasts

35

SMOKED SALMON  
cucumber cream & chive

29

ESCARGOTS  
butter, parsley & mouillettes

24

## STARTERS

VEGETABLE SOUP  
of pumpkin

18

BETROOT & BURRATA  
dried fruits vinaigrette

22

MIXED MUSHROOMS  
soft-boiled egg, chanterelles & oyster mushroom...

27

## RAW & MARINATED

SEABASS CEVICHE  
seasonned with calamansi vinegar

28

YELLOWTAIL SASHIMI  
ponzu dressing served on table & green jalapeno

27

## SALADS

DETOX QUINOA 19  
avocado, kale, crystallized lemon & pomegrenate

ENDIVE SALAD 18  
classic vinaigrette or roqueford & nuts

CHICKEN CESAR SALAD 24

LOBSTER SALAD 49  
canadian lobster, asparagus, avocado, curry mayonnaise

SALMON GRAVLAX 30  
sashimi, coriander, radish

TUNA TARTARE 26  
avocado & sesame soy sauce

## PASTAS

LEMON CAPELLINI  
sage & creamy sauce

28

RISOTTO  
with truffle\*\*

40

TOMATO RIGATONIS  
stracciatella, olive oil & fresh basil

26

## MAIN

SCALLOPS 41  
lemon butter & baby spinach

SEA BASS « À LA GRENOBLOISE » 31  
lemon butter, crouton & capres

STEAMED SALMON 33  
champagne sauce & salmon roe

SEARED TUNA 42  
tataki crusted with sesame

MASHED POTATO WITH CAVIAR 85  
caviar baeri & aneth-cucumber cream

## LES INCONTOURNABLES

LOBSTER ROLL 49  
canadian lobster in its toasted bun

EGGS BENEDICTS 26/32  
bacon or smoked salmon

EGG-WHITE OMELETTE 18  
ricotta & baby spinach

CHICKEN FROM « LES LANDES » 31  
roasted & curry sauce

LAMB TOMAHAWK 47  
with herbs & its juice

BEEF TARTARE 28  
knifes & its condiments

LE TIGRE QUI PLEURE 42  
asian sauce, spring onions & thai coriander

CHÂTEAU FILET 45  
pepper sauce

VEGAN BURGER\* 26  
candied onions & vegan cheddar

CLUB SANDWICH 25  
classic, chicken & bacon

CROQUE - MONSIEUR 18  
ham & emmental

11    SAINTE-MAURE-DE-TOURAINÉ

12    COTTAGE CHEESE 0% & GRANOLA

16    FRESH FRUIT SALAD

26    RED FRUITS PLATE

22    CHOCOLATE PIE

19    CHEESECAKE\*, RED FRUIT SAUCE

21    APPLE PIE & VANILLA ICE CREAM

20    RED FRUIT PAVLOVA

25    «HOMEMADE» FRENCH TOAST

21    CHOCOLATE MOUSSE

16    LE CAFÉ GOURMAND\*, FOR LUNCH

SORBETS\* : MANGO, WILLIAMS PEAR

ICE CREAMS\* : VANILLA, CHOCOLATE, PRALINE, CHESNUT

13

## LES JARDINS DU PRESBOURG

CARROT, APPLE, GINGER 12

LEMON, APPLE, AGAVE SYRUP, GINGER 12

LEMON, ORANGE, KIWI 11

CARROT 9