

l'Atelier du Jardin

THE MENU

Eggplant's Caviar Provençal style, focaccia with olive oil	 Végétarien . . . 12,00
Gnocchetti pasta with pesto, arugula and parmesan	 Végétarien . . . 13,00
Pea's Gaspacho with mint and ginger, fried onion	 Végétarien . . . 13,00
Country terrine with herbs, toasted bread and salad	. . . 15,00
Burrata, tomato coulis, basil and olivettes	 Végétarien  100% GLUTEN FREE . . . 16,00
. . .	
Traditional cod aioli	 100% GLUTEN FREE . . . 19,00
Provençal-style feet and packets	. . . 19,00
The Caesar salad	. . 20,00
Beef tartare with a knife, baked potatoes and green salad	 100% GLUTEN FREE . . . 21,00
Slice of semi-cooked tuna marinated in soy sauce and sesame, avocado and tomatoes	. . 22,00
* Dish of the day	. . . 17,00
. . .	
Fresh goat cheese with olive oil and thyme	 100% GLUTEN FREE 6,00
My grandmother's caramel cream	 100% GLUTEN FREE 7,00
Our "pastry" pies 8,00
Rum baba, vanilla whipped cream 9,00
Fontainebleau with Mr Pique's strawberries	 100% GLUTEN FREE 9,00
* Dessert of the day 7,00

**FORMULA
EXPRESS
20,00**

* Dish of the day
* Dessert of the day
Coffee

*Every lunchtime,
excluding weekends
and public holidays*

CLOSED TUESDAY & WEDNESDAY - NET PRICES IN EUROS

Means of payment : CB, Restaurant tickets (weekday lunchtimes)...

*Our recipes may contain major allergens (EU regulation n°1169/2011),
the list of which is available on your request.*

Alcohol abuse is dangerous for your health, consume in moderation