l'Atelier du Jardin

THE MENU

The mayo egg! Vice world champion 2023

Lentil soup, arugula emulsion and crispy quinoa

Gnocchettis with creamy spinach and Paris mushroom

Country terrine with herbs, toasted bread and salad

Slice of "Galabar" black pudding, apple, mashed potatoes & Provence's mache salad







12.00

Végérarien		

. . . 15,00



... 15,00

Traditional cod aïoli	
Provençal-Style lamb's	feet and packets

Beef tartare cut in knife, baked potatoes and green salad

The real Beef Bourguignon

* Dish of the day

Fresh goat cheese with olive oil and thyme

My grand mother's crème caramel Our "pastry" pies

Chocolate cake and mix of dried fruits, carmel sauce & whipped cream

Rum baba, vanilla whipped cream

* Dessert of the day

Végérarien

13,00

.. 20,00 100% GLUTEN . . . 22,00

100% GLUTEN . . 20,00

100% GLUTEN . . . 23,00 ... 18,00

GLUTEN 6,00

GLUTEN 7,00 8,00

.... 8,00

. . . . 9,00

. . . . 7,00

FORMULA EXPRESS 22,00

* 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