

Le Jardin des Sablons

STARTERS

Buddha Bowl	10,00€ *
A selection of raw vegetables, basmati rice, chickpeas, roasted seeds, passion fruit, Asian flavours	
Poke Bowl	16,00€ *
Shrimp tartar, selection of raw vegetables, basmati rice, chickpeas, roasted seeds, passion fruit, Asian flavours	
Tomato Mozzarella	14,00€ *
Burrata mozzarella, heirloom tomatoes, homemade pesto, seasonings	
Italian Salad	15,00€ *
Heirloom tomatoes, Parma ham, melon, burrata mozzarella, homemade pesto	
Caesar Salad	14,00€ *
Breaded chicken strips, Romaine lettuce, croutons, Parmesan & Caesar dressing	
Exotic Salad with Tataki	19,00€ *
Seared tuna with sesame seeds, selection of raw vegetables, pineapple, wakamé salad, soy sauce, seasonings	

MAIN COURSE

Butcher's piece	16,00€ *
According to arrival, fries, salad, dressing of the day	
Black Burger	17,00€ *
Black bun, beef patty (180gr), cheddar, pickled onions, grilled bacon, salad, tomatoes, homemade tartar seasonings, fries (beef by "la Maison Guash")	
Coconut chicken Bowl	17,00€ *
Chicken, Chinese noodles, sautéed fresh vegetables, coconut milk, roasted seeds, coriander, soy sauce	
Beef Carpaccio "Charolais" 200gr	19,00€ *
Salad and Italian olive oil, capers, diced vegetables, parmigiano reggiano, fries	
Sea Food Risotto, Parmigiano Reggiano	23,00€
Lamb Shank (cooked for 8 hours)	23,00€
Mashed potatoes, summer truffles and oil	
Entrecote, Mustard with Summer Truffles	26,00€
(300 gr) French quality and locally raised (Maison Guasch)	
Catch of the day	21,00€ *
Starches, spring vegetables, mixed vegetables with parsley	

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KID'S MEAL

Breaded chicken fillet and fries	10,00€
Beef patty and fries	10,00€
Fresh fish fillet, rice and vegetables	10,00€
+ Apple sauce or ice cream or fresh fruit salad	

DESSERTS

The Tiramisu	7,00€ *
Giant Profiterole	8,00€ *
hot chocolate sauce with whipped cream	
Semi-Cooked Fondant	7,00€ *
chocolate, salted butter caramel, custard	
Lemon Meringue Pie with Kumquats	7,00€ *
Panna Cotta	6,00€ *
meringue, caramel, speculoos	
Fresh Fruit Salad	6,00€ *
Chef's Gourmet Ice Cream	10,00€
vanilla, nougat, caramel with salt floret, homemade Nougatine, meringue, roasted hazelnuts, whipped cream, caramel	
The Garden's Exotic Ice Cream	10,00€
Lemon sorbet, mango, passion fruit, fresh fruit and exotic coulis	