

# Snack Menu

From 12:00 to 18:00

- ☞☞ Croque Monsieur 8  
- ham, Gruyère cheese, and béchamel
- ☞☞☞ Croque Madame 9  
- ham, Gruyère cheese, béchamel, and egg
- ☞☞☞ Lobster Roll 18  
- lobster and shrimp brioche
- ☞☞☞☞ Club Rubicon Sandwich 12  
- chicken, ham, cheese, bacon, egg, and salad
- ☞ Mixed salad with chef's hand picked selection of cheeses 12
- ☞☞ Le Smash Cheesy 14  
- double 100% Angus beef, cheese, bacon and burger sauce

## Starters

- Iberian Ham 26  
- with tomato bread
- ☞☞ Cheese Board from Around the World 22
- ☞ Duck Ham Salad with Red Fruits and honey dressing 16
- ☞☞ Watermelon and Feta Cheese Salad 12
- ☞☞☞ Le Petit Jardin's Cesar Salad 15  
- crispy chicken, anchoives, croutons and cesar sauce
- ☞☞ Cheese Fondue 24  
- croutons, potatoes, and sausage
- ☞ Ratatouille 14
- ☞ Foie Micuit with Balsamic Reduction 18
- ☞☞ King Prawns Grand Marnier 16
- ☞ Sizzling garlic prawns 18
- ☞☞ Mussels 16
- ☞ Baby squids tossed in garlic and parsley 18
- ☞☞☞ Fried Camembert with Cactus Jam 10
- ☞☞☞ Fish Croquettes 14
- ☞☞☞ Creamy Porcini Mushroom Croquettes 14
- ☞☞☞☞ Steak Tartare Croissant 100% Black Angus 24

## Soups

- ☞☞☞ French Onion Soup 10
- ☞☞☞ Traditional Bouillabaisse 9

## Pasta / Rice

- ☞ Pappardelle with Butter-Sautéed tenderloin 26
- ☞☞☞☞ Gnocchi with Pine Nuts and Four Cheeses cream 16
- ☞☞☞ Salmon Ravioli with Sage butter Cream 20
- ☞☞ Mushroom and Truffle Risotto with parmigiano foam 26
- ☞☞☞ Black Truffle Rigatoni 26
- ☞ -add Beluga Caviar (10g.) for 24

## Meat Mains

- Duck Breast with Honey - Apple Sauce served with sweet potato Purée 24
  - Fillet Steak Rossini 36
    - Angus tenderloin with foie gras, apple, and truffle with port demi-glace served with fries
  - Fillet Steak with Parmentier Porcini & Truffle Sauce 32
    - Grilled Fillet Steak 28
      - add choice of sauce 3€ peppercorn ●●●, port ●●, or mushroom sauce ●●●
    - Slow-Cooked Lamb Shoulder 28
      - deboned and glazed with its own juices
  - Chicken breast Stuffed with Porcini Mushrooms and burnt mustard ai-oli 24
    - Le Cordon Bleu 22
      - chicken breast stuffed with french cheeses and ham, fried in bread-crumbs served with fries
    - Black Angus Sirloin 28
    - 100 % Angus beef Burger 18

## Fish Mains

- Salmon "Café Paris" 24
  - crispy skin salmon fillet with fine herbs butter sauce
- Hake kmO with white wine Beurre Blanc (subject to availability) 28
- Classic Sole Meunière 26
  - butter, capers & touch of lemon juice sauce
- Fish of the Day m/p
- Lobster with Chili Butter m/p

## Sides

- Truffle Parmesan Fries 8
- Hand-Cut Fries 6
- Roasted potatoes 7
- Canarian Potatoes and mojos ●● 8
- Mac & Cheese 8
- Sweet Potato Purée 6

## Kids Menu

- Crispy chicken fillet with Fries 12
- Pasta Napolitana 8
- Fish Fingers with Fries 8
- Angus beef Cheese Burger with fries 12
- Fillet Steak with Fries 16

## Desserts

- Crêpes Suzette with Grand Marnier 14
- Parisian Flan with Chantilly Cream 8
- Crème Brûlée with Passion Fruit Sorbet 10
- Chocolate Fondue with Seasonal Fruits 14
- Chocolate Coulant with Vanilla ice-cream 9
- Petit Fromages 14
  - chef's hand picked selection of cheeses

\*Please inform staff of any allergies so we can ensure your safety.\*  
\*Prices are in € IGIC not included\*