



# WELCOME TO



JARDIN  
SECRET



RESTAURANT - BAR LOUNGE

## DISCOVERY MENU

### COLD CUTS :

Country-style terrine –	9
Cooked ham with truffle –	16
Iberian raw ham	
“Cebo de Campo” –	19
Duroc ham	
“Reserva Batallé” –	16
Italian prosciutto –	12
Involtini with goat cheese –	9

### SEAFOOD :

Small sardines in oil –	12
Breaded baby squid –	9
baby squid with garlic and parsley –	9
Grilled prawn skewers x3 –	14
Gravlax salmon –	14
Breaded “Torpedo” shrimp –	12
Half-cooked crispy tuna –	16

### SEAFOOD PLATTER :

Oysters (from Thau Lagoon) x6 –	12
Shelled shrimps x8 –	12
Whelks x10 with homemade “mayo” –	8

### CHEESE :

Tête de Moine –	11
Mozzarella Quesadillas –	9
Rocamadour x3 –	10
Roquefort –	8
200g Burrata with pesto –	14
Bufala Mozzarella Braid with cherry tomatoes –	15

### MEAT :

Duck breast skewers x3 –	14
Yakitori skewers x6 –	11
Chicken / Mozzarella Quesadillas –	12
Tataki beef –	14
Kefta meatballs x6 –	12

### FRENCH CLASSICS :

Burgundy snails x6 –	11
Half-cooked foie gras –	18
Mimosa eggs –	9
Leeks with vinaigrette –	9
Frog legs –	14
Truffle croque-monsieur –	14

### VEGGIE :

Padron peppers –	9
French fries –	5
Tapenade & raw vegetables –	6
Guacamole & tortillas –	9
Ratatouille –	9

## SHARING PYRAMIDS

### SEAFOOD – €36

Gravlax salmon, small sardines in olive oil, torpedo shrimp, prawn skewers, baby squid with garlic and parsley, breaded squid, shelled pink shrimps, lemon and homemade mayonnaise

### BUTCHER – €39

Duck breast skewers, country-style terrine, Tataki beef, "kefta" meatballs, yakitori skewers, chicken quesadillas, French fries and Padron peppers

### MIXED – €34

Padron peppers, tapenade, quesadillas, beef meatballs, breaded baby squid with garlic and parsley, involtini, country-style terrine, mini cured sausages

### COLD CUTS – €30

Homemade country-style terrine, Italian cured ham, truffle ham, coppa, rosette, mini sausages, chorizo, butter and pickles

### COLD CUTS & CHEESE – €35

Italian cured ham, white ham with truffle, rosette, mini sausages, chorizo, Rocamadour, Tête de Moine, Roquefort, aged goat cheese

### CHEESE – €29

Tête de Moine, Rocamadour, Roquefort, aged goat cheese, mozzarella balls, Camembert, fig jam, butter, walnuts and pine nuts



## SEAFOOD STAND

### À LA CARTE

- 6 oysters – €12
- 12 oysters – €22
- 8 shelled pink shrimps – €12
- 10 whelks – €10
- ½ crab – €14
- Whole crab – €24
- ½ lobster – €26
- Whole lobster – €48
- 6 gratinéed oysters – €16
- 10 gratinéed mussels – €10

### PLATTERS

#### **Fisherman's Plate – €25**

6 oysters, 8 whelks, 8 shelled pink shrimps,  
shallot vinegar, homemade mayonnaise

#### **Platter for 1 person – €49**

Gratinéed oysters and mussels,  
½ crab or ½ lobster, 6 oysters,  
6 shelled pink shrimps,  
6 mussels, 6 whelks, shallot vinegar &  
homemade mayonnaise

#### **Platter for 2 people – €89**

Gratinéed oysters and mussels,  
1 crab or 1 lobster, 12 oysters,  
10 shelled pink shrimps,  
10 mussels, 10 whelks, shallot vinegar &  
homemade mayonnaise

## MEAT DISHES

### **Angus Ribeye Steak – €29**

Approx. 300g, served with homemade forest mushroom sauce, fries and salad

### **Beef Tartare – €23**

Prepared our way, with homemade ravigote sauce, served with fries and salad

### **XL Beef Carpaccio – €26**

Approx. 200g, served with homemade pesto, shaved Parmesan, fries and salad

### **Veal T-Bone – €29**

Approx. 320g, served with homemade mashed potatoes and forest mushroom sauce

## FISH DISHES

### **Grilled Cuttlefish – €25**

Tender, with homemade parsley butter and Parmesan shavings, served with fries and salad

### **Salmon Tartare – €26**

Simply seasoned with olive oil and shallots, avocado slices, cream cheese, and a duo of lumpfish roe

### **Crispy Tuna – €31**

Seared, with homemade virgin sauce, served with vegetable tagliatelle and olive oil rice

### **Catch of the Day – Market Price**

Whole or fillet, served with basmati rice and homemade beurre blanc sauce

### **Linguine with Half Lobster – €29**

## SALAD BOWLS

### **Tomatoes & Burrata – €23**

Heirloom tomato mix, creamy 200g burrata, homemade pesto, and fresh basil

### **The Ocean Salad – €24**

Gravlax salmon, peeled pink shrimp, squid, salmon tartare, and avocado

### **Warm Goat Cheese Salad – €21**

Goat cheese toasts with honey, walnuts, pine nuts, and fig quarters



## DESSERTS

Floating Island – €11

Chocolate Mousse – €9

Seasonal Tart – €9

Double Crème Brûlée – €12

Fresh Fruit Salad – €11

"Sunday" Ice Cream Sundae  
with Homemade Caramel – €11

## SORBET & ICE CREAM MÖVENPICK

1 scoop €3 – 2 scoops €5 – 3 scoops €8

Flavours:

- Vanilla, Chocolate, Coffee, Caramel
  - Lemon, Strawberry, Blackcurrant, Passion Fruit
- 





Open every evening from 7:00 PM



Jardin Secret



jardinsecretcap



04.99.47.91.57



jardinsecretcap@gmail.com

---



Open every morning



Jardin Sucre



jardinsucre34



04.99.47.91.57



jardinsucre34@gmail.com

---



Open every day from 6:00 PM



Jardin's Bar



jardinsbarcap



04.99.47.91.57



jardinsbarcap@gmail.com