

Soft drinks & fruit juices

Coca Cola classic or zero 33 cl	€4,50
Schweppes Indian Tonic, Citrus 25 cl	€4,50
Orangina 25 cl	€4,50
Lemonade, Ginger Beer 25cl	€5,00
Fruit juices & Nectars 25 cl	€4,50
<i>Orange, pineapple, grapefruit, apricot, apple, tomato</i>	

Draft beers

	25 cl	33 cl	50 cl
1664	€5,50	€8,00	€10,00
Brooklyn Lager IPA	€6,00	€9,00	€11,00
Picon Bière	€6,50	€9,50	€11,00

Bottled beers

	33 cl
Hoegaarden Blanche	€7,00
Desperados	€7,00
1664 sans alcool	€6,00
Mélusine ambrée La Nantaise	€7,00

Hot drinks

Espresso - Decaffeinated	€2,50
Double Espresso	€5,00
Macchiato	€3,00
Hot chocolat	€5,00
Cappuccino	€5,00
Tea and herbal infusions	€4,00

HONEST AND SEASONAL CUISINE

*At Beau Jardin, we believe in sincere,
seasonal cuisine.*

*We favour local produce from
responsible farming, carefully selected
for its freshness and quality.*

*Produce that follows the rhythm of the
seasons and inspires authentic,
flavourful dishes.*

LUNCH MENU

Starter - Main Course | €19

Main Course - Dessert | €19

Starter - Main Course - Dessert | €25

Homemade carrot velouté,
fresh goat's cheese mousse with dill

ou

Curé Nantais cheese samosa,
lamb's lettuce and walnut salad

ou

Nantes-style rougail sausage, basmati rice

ou

Large Chavignol goat's cheese salad

+

Warm chocolate cake with crème anglaise

ou

Dessert of the day

AOP Sancerre - Maison Bourgeois €10,00 | €42,00

AOP Graves - Château de l'Hospital €9,00 | €39,00

VDF Pinot noir - J. De Villebois €7,00 | €33,00

AOP Morgon - Maison Ternel €8,50 | €39,00

Château Fontfleurie AOC €65,00

Saint Emilion Grand Cru 2020

AOP Saint Joseph Deschants €54,00

Non-alcoholic wines

Glass 14 cl | Bottle 75 cl

Java - De-alcoholised sparkling white wine €7,50 | €28,00

Sparkling wines

Glass 12 cl | Bottle 75 cl

Prosecco DOC €7,00 | €35,00

Champagne Irroy Extra Brut €9,00 | €48,00

Taittinger Brut €12,00 | €69,00

Taittinger Rosé €80,00

Mineral waters

Bottle 50 cl | Bottle 100 cl

Evian €4,00 | €7,00

Badoit €4,00 | €7,00

Plancoët (still or sparkling) €4,00 | €7,00

WINES & DRINKS

White wines

Glass 14 cl | Bottle 75 cl

AOP Muscadet Sèvre-et-Maine sur Lie <i>Château de la Ragotière, Granit Bio</i>	€6,50 €27,00
AOP Menetou-Salon - Henri Bourgeois	€9,50 €43,00
AOP Mâcon - Buissières Chardonnay	€9,00 €41,00
AOP Chablis - Gérard Tremblay	€11,00 €45,00
AOP Anjou Blanc - Domaine de Haut Mont	€6,00 €24,00
AOP Malvoisie - Domaine du Haut-Plessis	€7,00 €30,00

Rosé wines

Glass 14 cl | Bottle 75 cl

AOP Coteaux d'Aix en Provence <i>La Bargemone Bio</i>	€9,00 €41,00
Pinot noir rosé J. De Villebois	€7,00 €28,00

Red wines

Glass 14 cl | Bottle 75 cl

AOP Pic Saint-Loup - Château Puech-Haut	€9,00 €41,00
AOP Moulin-en-Médoc <i>Château La Lagune, Haut-Médoc</i>	€8,50 €38,00
AOP Crozes-Hermitage <i>Domaine Chasselvin</i>	€49,00
AOP Saint-Nicolas-de-Bourgueil Bio <i>Domaine Amirault</i>	€8,00 €37,00

STARTERS

Homemade carrot velouté 🌿 <i>Fresh goat's cheese mousse with dill</i>	€7
Perfect egg, carbonara style 🌿 <i>Crispy speck</i>	€8
Citrus-marinated salmon gravlax	€12
Tuna tataki infused with black tea <i>Crunchy vegetables, ponzu sauce</i>	€11
Curé Nantais cheese samosa 🌿 <i>Served with lamb's lettuce and walnut salad</i>	€9
Crab and prawn-stuffed brioche <i>Lemon juice, fresh herbs</i>	€13
Homemade duck foie gras <i>Apple and cider chutney</i>	€14
Starter of the day <i>On the blackboard, subject to availability</i>	€10

LARGE SALADS

Chavignol goat's cheese salad 🌿 <i>Melted Chavignol goat's cheese toast, green apples, crushed walnuts, honey vinaigrette</i>	€15
South-Western salad <i>Thyme-roasted potatoes, cured duck breast, foie gras toast, cherry tomatoes, raspberry vinaigrette</i>	€17
A side of fries with the large salads	+ €4

🌿 Vegetarian option available upon request

MEAT

Nantes-style rougail sausage €16

Basmati rice

Half a South-West French duck breast €22

Parsley potatoes, foie gras sauce

Beef carbonnade with amber ale €19

Homemade mashed potatoes

Traditional beef burger with fresh goat's cheese €21

Brioche bun, French beef patty, fresh goat's cheese, smoked pork belly, caramelised onions, tomatoes, lamb's lettuce, barbecue sauce

Challans chicken casserole €18

Roasted vegetables, coconut curry sauce

Grilled ribeye steak €27

Potato and sweet potato gratin, red peppercorn sauce

FISH

Lard-wrapped monkfish cheeks €19

Homemade mashed potatoes, Nantes-style butter sauce

Flambéed king prawns with Cognac and garlic €22

Fresh tagliatelle

PASTA

Salmon tagliatelle €18

Cream and chive sauce

Roasted vegetable tagliatelle 🍴 €14

Peppers, courgettes, aubergines, red onions

Crozets gratin with Curé Nantais cheese and Speck €17

Creamy sauce, melted Curé Nantais cheese, crispy Speck, lamb's lettuce salad

DESSERTS

Citrus carpaccio €7

Hibiscus syrup

Warm chocolate cake €9

Crème anglaise

Paris-Brest-style tartlet, caramelised hazelnuts €10

Vanilla and caramel rice pudding €8

Gourmet coffee €11

Three bite-sized versions of our favourite desserts

Selection of 3 matured cheeses - Maison Beillevaire €10

Served with lamb's lettuce.

Dessert of the day €8