

les gens
que j'aime

Summer

MENU

BREAKFAST



CROISSANT Plain, cheese, or chocolate, freshly baked	\$5.5
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SUNNY SIDE UP EGGS 2 free range eggs with green salad	\$6.5
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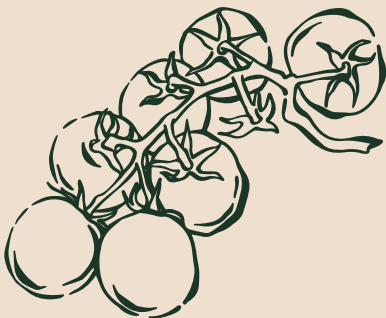
OMELETTE 2 free-range eggs served with green salad. Optional additions: onion, tomato, mushroom, olives, mozzarella, truffle, parmesan, or pancetta	\$8.5
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BREAD & JAM Homemade brick-oven baked bread, butter, apricot & strawberry jam	\$7
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GRILLED HALLOUMI SANDWICH Sourdough bread with pesto, tomato and grilled halloumi with green salad	\$11
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CROQUE MONSIEUR Sourdough bread with ham, cheese and bechamel	\$10
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STARTERS



CHIPS Chips with truffle dip.	\$5
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EDAMAME Served with a spicy kimchi garlic sauce.	\$8
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PARMESAN CUBES Parmesan cubes finished with extra virgin olive oil and cracked black pepper.	\$8
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TRUFFLE FRIES French fries with parmesan and served with truffle dip.	\$10
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FRENCH FRIES	\$6.5
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NEW STYLE SALMON SASHIMI Thinly sliced fresh salmon with ponzu & sesame sauce, yuzu-pickled cucumbers, and crispy garlic pepper oil.	\$17
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SALMON TARTARE Fresh salmon tartare with mango served with crispy wonton.	\$24
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JAPANESE DYNAMITE SHRIMP Crispy shrimp coated in a creamy Japanese dynamite sauce topped with mango, red onions & chives.	\$10
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WHIPPED SUNDRIED TOMATO FETA Creamy whipped feta blended with sun-dried tomatoes, served with artisanal crackers.	\$13
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MELON & PARMA HAM Sweet melon with Parma ham, dried figs, toasted walnuts served with rustic mustard vinaigrette dressing.	\$20
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SALADS

CEVICHE WHITE FISH SALAD
Seabass, jalapeño, cucumber, and red onion,
served with lemon oil dressing.

\$18

BURRATA SALAD
Burrata with assorted tomatoes and rocket,
served with pesto dressing.

\$22

WATERMELON & FETA SALAD
Fresh watermelon, feta cheese, blueberry,
fresh mint leaves served with rustic mustard
vinaigrette dressing.

\$16

ENDIVE & WALNUT SALAD
Crisp endive leaves filled with creamy
gorgonzola sauce, toasted walnuts, dried figs, a
touch of honey, and fresh parsley.

\$22

CHICKEN FREEKEH SALAD
Freekeh mixed with grilled chicken, fresh
greens, pomegranate, and almonds, served with
lemon oil dressing.

\$18

GRILLED HALLOUMI SALAD
Grilled halloumi with rocket, cherry tomatoes,
cucumber, and avocado, served with balsamic
dressing.

\$16



PIZZA

TRUFFLE PIZZA
Creamy truffle sauce, mozzarella, rocket leaves
and parmesan.

\$15

PEPERONI PIZZA
Tomato sauce,mozzarella cheese and artisanal
spicy italian sausage.

\$15

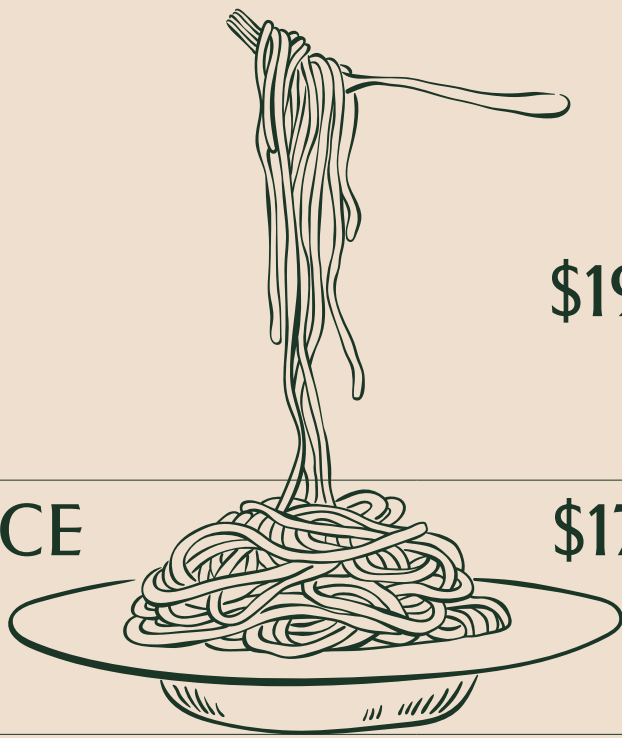
PASTA

RIGATONI TRUFFLE
Rigatoni in a creamy truffle and
mushroom sauce.

\$19

CASARECCE PESTO SAUCE
Casarecce in a creamy
pesto sauce.

\$17



MAIN COURSE



CHICKEN SANDO \$15
Crispy golden chicken in Japanese milk bread.

CLASSIC MINI BURGER \$17
3 mini burgers with our house special sauce, pickles, lettuce and cheese.

TRUFFLE MINI BURGER \$19
3 mini burgers with homemade tuffle cream and home made parmesan cream.

HALF ROASTED CHICKEN \$28
Roasted chicken served with rosemary & garlic roasted potatoes.

GRILLED SALMON \$30
Grilled salmon fillet with sautéed vegetables.

BEEF TAGLIATA STYLE BLACK ANGUS MB2+ \$54
sliced grilled tenderloin Black Angus MB2+ served with sautéed mushrooms, roasted potatoes and parmesan creamy sauce.

DESSERTS

FONDANT AU CHOCOLAT \$12
Homemade chocolate fondant with vanilla ice cream.

MASCARPONE WITH RED FRUIT COULIS \$12
Mascarpone cream, red fruit coulis & meringue.

CHOCOLATE TIRAMISU \$10
Traditional tiramisu.

MOCHI ICE CREAM (1PC) \$4.5
Mochi ice cream.

LIMONCELLO LEMON BASIL SORBET \$8
Frozen lemon filled with lemon sorbet and a touch of limoncello.

CLASSIC CRÈME BRÛLÉE \$10
Vanilla custard topped with a crisp caramelized sugar crust.

Beverages Menu



SIGNATURE COCKTAILS

LE JARDIN SALIN	\$12
Ketel One, fennel, umami, saline dry	
NOTRE SPRITZ	\$13
Tanqueray 10, elderflower, oleo saccharum, bubbles	
ENLIGHTENED SAILOR	\$13
Bulleit Bourbon, coffee hints, chocolate, bright	
LYS DE KYOTO	\$13
Tanqueray, sake, bubbles, citrus, elderflower	
LE DUEL DE MINUIT	\$13
Hennessy, orange sherbet, bubbles	
BELMONDO PINK	\$13
Casamigos Reposado, hibiscus, citrus, fizz	
MIYAZU STILLNESS	\$13
Japanese whisky, JW Black Label Ruby, Jin Xuan cordial	

OUR CLASSICS

AMERICANO	\$ 11
NEGRONI	\$ 12.5
NEGRONI SBAGLIATO	\$ 13
APEROL SPRITZ	\$ 11.5
BLOODY MARY	\$ 14
BLOODY MARIA	\$ 14
BOULEVARDIER	\$ 14
MANHATTAN	\$ 14
VIEUX CARRE	\$ 14
OLD FASHIONED	\$ 13
HANKY PANKY	\$ 14
ROB ROY	\$ 15
DIRTY MARTINI	\$ 14
DRY MARTINI	\$ 13
VESPER MARTINI	\$ 14
ESPRESSO MARTINI	\$ 12
SAKE MARTINI	\$ 12
FRENCH 75	\$ 13
GIMLET	\$ 13
VODKA SOUR	\$ 12.5
GIN SOUR	\$ 12.5
WHISKEY SOUR	\$ 12.5
HUGO SPRITZ	\$ 13
MARGARITA	\$ 12
MEZCAL MARGARITA	\$ 18
PASSION FRUIT MARTINI	\$ 14
GIN BASIL	\$ 13
MOSCOW MULE	\$ 12

Spirits

SINGLE MALT

LAGAVULIN 8	\$12
LAGAVULIN 16	\$18
SINGLETON 12	\$12
Singelton 15	\$16
Singelton 18	\$21
GLENMORANGIE 10	\$13
MACALLAN 12	\$20
MACALLAN 15	\$35
MACALLAN 18	\$50
GLENFIDDICH 12	\$14
GLENFIDDICH 15	\$17
GLENFIDDICH 18	\$22
LAPHROAIG 10	\$13
LAPHROAIG SELECT	\$14

BLENDED MALT

MONKEY SHOULDER	\$12
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JAPANESE WHISKY

HIBIKI HARMONY	\$21
NIKKA DAYS	\$12

IRISH WHISKEY

JAMESON	\$10
JAMESON BLACK BARREL	\$13

BLENDED SCOTCH

JW BLACK LABEL	\$12
JW GOLD LABEL	\$14.5
J&B RARE	\$10
Old Parr	\$13
CHIVAS REGAL	\$12.5

AMERICAN WHISKEY

BULLEIT BOURBON	\$12
BULLEIT RYE	\$12

VODKA

KETEL ONE	\$10
BELVEDERE	\$14
CIROC	\$20
GREY GOOSE	\$15
TITO'S	\$12
NIKKA COFFE	\$13

RUM

RON ZACAPA 23	\$23
ZACAPA XO	\$45

TEQUILA

DON JULIO BLANCO	\$14
DON JULIO REPOSADO	\$18
DON JULIO AÑEJO	\$22
DON JULIO 1942	\$35
CASAMIGOS BLANCO	\$14
CASAMIGOS REPOSADO	\$17
CASAMIGOS AÑEJO	\$22
1800 SILVER	\$12
1800 REPOSADO	\$14
1800 AÑEJO	\$16

GIN

TANQUERAY	\$11
TANQUERAY N°10	\$13.5
TANQUERAY SEVILLA	\$11
TANQUERAY RANGPUR LIME	\$11
AVIATION	\$14
GIN MARE	\$15
HENDRICK'S	\$14
MONKEY 47	\$17

MEZCAL

LA ESCONDIDA REPOSADO	\$18
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BEER

ALMAZA	\$5
ALMAZA LIGHT	\$6.5
CORONA	\$7
HEINEKEN	\$7

COFFEE

ESPRESSO	\$3
DOPPIO	\$4
AMERICANO	\$4
MACCHIATO	\$3.50
CAPPUCCINO	\$5
LATTE	\$5
LATTE MACCHIATO	\$5



Champagne

MOET & CHANDON BRUT	\$190
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MOET & CHANDON BRUT ROSE	\$250
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Prosecco

PICCINI PROSECCO TREVISO EXTRA DRY	\$45
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MARTINI PROSECCO EXTRA DRY	\$50
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Astoria Prosecco Treviso Extra Dry	\$55
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Local Wine



RED

DOMAINE DES TOURELLES (BEKAA)	\$35
CINSAULT - DOMAINE DES TOURELLES (BEKAA)	\$40
IXSIR ALTITUDES (NORTH LEBANON)	\$45
IXSIR GRANDE RESERVE (NORTH LEBANON)	\$60
ATIBAIA (NORTH LEBANON)	\$120

WHITE

DOMAINE DES TOURELLES (BEKAA)	\$35
IXSIR ALTITUDES (NORTH LEBANON)	\$45
IXSIR GRANDE RESERVE (NORTH LEBANON)	\$60
ATIBAIA (NORTH LEBANON)	\$90

ROSÉ

DOMAINE DES TOURELLES (BEKAA)	\$35
SUNSET - KSARA (BEKAA)	\$40

Foreign Wine

RED

CABERNET SAUVIGNON - BELLARETTA (ABRUZZO,ITALY)	\$45
PINOT NOIR - LA PETITE PERRIERE (LOIRE,FRANCE)	\$50
MERLOT - GUFO (ABRUZZO,ITALY)	\$55
CHIANTI - VALVIRGINIO (TOSCANA,ITALY)	\$60
MERLOT/CABERNET - VALLE D'ORO (CHIETI,ITALY)	\$90

WHITE

PINOT GRIGIO - PRIMO FIORE (VENETO,ITALY)	\$45
GAVI "IL FORTE - PRODUTTORI DEL GAVI (PIEMONTE,ITALY)	\$70
FONTE DELLE DONNE - FATTORIA FIBBIANO (TOSCANA,ITALY)	\$90