

1908

# Le Chardenoux

CYRIL LIGNAC

## SALADS & CRUSTACEANS

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Spicy crispy prawns, romaine, sesame	19 €
Soft-boiled egg, piperade, anchovies and capers	16 €
Squid, chorizo cream, tomatoes	17 €
Miso caramelised eggplant	17 €
Crunchy crab galette, avocado, Madras curry	25 €

## RAW & MARINATED

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Citrus salmon crispy sushi, chipotle	16 €
Salmon tacos, spicy sauce, avocado	17 €
Sea bream carpaccio, sesame and ponzu	19 €
Marinated sea bass with clementine and sobacha buckwheat	19 €

## SEA & LAND

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Miso caramelised salmon, baby spinach	26 €
Meunière-style pollack, orange and avocado "sauce vierge"	28 €
The famous langoustine raviolis	30 €
Lobster roll, avocado, baby gem lettuce, cocktail sauce	30 €
Roasted chicken, satay sauce	26 €
Cheeseburger "Le Chardenoux"	28 €
Slow-cooked Black Angus chuck with olives	31 €
Sea bass in sea salt crust, vegetable "sauce vierge"	45 €/pers

## DESSERTS

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Vanilla mille-feuille, pecan nuts praliné	12 €
Exotic fruit pavlova, vanilla Chantilly	12 €
Rum baba, vanilla whipped cream	12 €
Pear French toast, vanilla ice cream	12 €
Guanaja chocolate biscuit, hazelnut praliné	12 €

## COCKTAILS DINNER ONLY

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<b>BELLINI</b> <small>FRUITY AND SPARKLING</small> Champagne, peach puree, peach liquor	16 €
<b>PALOMA POPY</b> <small>DRY AND BITTER</small> Milagro tequila, thyme infused agave syrup, grapefruit juice, Aperol, lemon, black salt	14 €
<b>MIDNIGHT IN PARIS</b> <small>SWEET AND FLORAL</small> Zubrowka Czana vodka infused with hibiscus flower, fresh raspberries, peach Rinquiquin, lemon	13 €
<b>GREEN GARDEN</b> <small>FRESH AND FLORAL</small> Tanqueray gin, cucumber, shiso, mint, green chartreuse, lemon juice, homemade vanilla syrup	15 €
<b>LA ISLA BONITA</b> <small>SMOOTH AND DELICATE</small> Sailor Jerry rum, mango, coconut liquor, homemade tonka bean syrup, Angostura bitter	14 €
<b>PRETTY PINK</b> <small>FLAVOURFUL AND SPARKLING</small> Champagne, fresh raspberries, lychee, roses infused Zubrowka Czana vodka	16 €
<b>CARIBBEAN MULE</b> <small>EXOTIC AND SPICY</small> Sailor Jerry rum, homemade five spice syrup, ginger beer, maracuja juice, lemon	14 €
<b>ROSEMARY NEGRONI</b> <small>FLORAL AND BITTER</small> Rosemary infused Tanqueray gin, Ramazzotti Rosato, Suze	14 €
<b>MONKEY BUSINESS</b> <small>FRESH AND STRONG</small> Monkey Shoulder whisky, fresh mint, ginger cordial, bergamot black tea	14 €
<b>MISS SAYORI</b> <small>ALCOHOL FREE</small> Sencha green tea, fresh raspberries, hibiscus, lime juice	10 €
<b>PÉCHÉ MIGNON</b> <small>ALCOHOL FREE</small> Fresh mint, peach puree, ginger ale, elderberry cordial, lemon	10 €
<b>CLASSICS</b> Negroni, Old Fashioned, Moscow Mule, Pisco Sour, P*** Star Martini, Cosmopolitan, Dry Martini, Bloody Mary	15 €

*Net prices in euro, tax and service included. Le Chardenoux does not accept cheques.  
Excessive intake of alcohol can damage your health, please drink responsibly.*