

HAPPY HOUR MENU

AVAILABLE ONLY AT "LE JARDIN"
FROM 3:00 PM TO 6 PM - TUESDAY TO SATURDAY

SMALL PLATES

Farmer Platter **36 bzd**

*cured meat - pate de campagne - baked goat cheese - brie cheese - marinated feta & olives, onion & tomato
confit gribiche sauce - tart cherry mustard & green chili mustard - accoutrements*

Cheese Plate **28 bzd**

baked goat cheese - brie cheese - marinated feta & olives, blue cheese, apple and bacon jam

Dip Platter **30 bzd**

*Olive tapenade - Italian herb dipping sauce - roasted red pepper hummus - feta , roasted pistachios &
mint dip - smoked fish dip*

Escargot **30 bzd**

classic snails prepared in garlic - parsley and butter

Steak Tartar **32 bzd**

*hand-cut filet mignon, cornichon - Dijon mustard - shallots - egg yolk - dash of tabasco and
Worcestershire - hand cut fries*

Bone Marrow & Oxtail Marmalade **30 bzd**

oven roasted bone marrow topped with oxtail marmalade - herb parmesan crust

Tuna Tower **40 bzd**

Sushi grade tuna, sweet soy, black garlic, Wasabi, seaweed, cucumber, avocado

Moules Frite **32 bzd**

1/2 Lb. of steamed mussels - garlic & herbs white wine and creamy broth - hand cut fries

Octopus & Chorizo **40 bzd**

*charred octopus marinated with anchovy, smoked paprika, garlic & olive oil, served with a stew of
Spanish olives, Sicilian white beans & chorizo*

Gambas Al Ajillo **30 bzd**

poached shrimps in olive oil, chili flakes, thyme, garlic, parsley, coriander, Jerez vinegar

Wedge Salad **30 bzd**

crispy iceberg lettuce, buttermilk and blue cheese dressing, crispy bacon

Caesar Salad **30 bzd**

heart of romaine, house prepared Caesar dressing

Onion Soup **30 bzd**

light caramelized Spanish onion, thyme, bay leaves, port wine, beef stock, fine slice of baguette, Swiss cheese

2 FOR 1 -DAYLY DRINK SPECIALS (at le Jardin only !)

2 for 1 wine by the glass - House wine only

Belikin \$ 5.00 bzd

2 for 1 martinis

2 for 1 margaritas

2 for 1 mojitos

2 for 1 aperol spritzer

2 for 1 moscow mules

2 for 1 sangria