

JARDIN

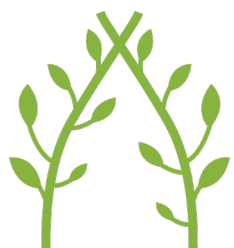
MEDITERRANEAN CUISINE

◇ ——— SEAFOOD ——— ◇

- Fish of the Day w/ Salsa Verde** **690**
Lapu-Lapu fillet, grilled vegetables, pilaf rice and side salad
- (NEW) Scalloped Salmon in crème sauce** **1200**
Salmon baked in creamy and lemony sauce served with pilaf Rice
- (NEW) Seafood Platter** **2800**
An array of our seafood of the day, served with pilaf rice and special dipping sauces

◇ ——— CHICKEN ——— ◇

- Chicken Gyros** **690**
Seared chicken breasts in gyros spices, Greek salad and pilaf rice on the side
- Chicken Provençal** **890**
Chicken thighs braised in white wine with olives and fresh herbs
- (NEW) Moroccan Chicken Stew** **890**
Chicken stew with Moroccan spices, caramelized pears and almonds
- (NEW) Chicken Kebab** **690**
Chicken skewers marinated in saffron & other spices, served with mint and cilantro sauce



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◇ ————— PORK ————— ◇

- Grilled Pork Chops** 590
Grilled pork chops, served with pilaf rice, side salad, and tzatziki sauce
- (NEW) Caramel Pork Ribs** 1200
Roasted pork ribs marinated in bourbon & beer served with Potato Savoyarde and caramel sauce
- (NEW) Spicy Pork Medallions** 770
Flavorful Pork Tenderloin slices in mango sauce with a hint of spice served with pilaf rice

◇ ————— BEEF ————— ◇

- (NEW) Beef Kebab** 790
Beef tenderloin with grilled vegetables & fries
- (NEW) Short Ribs** 890
Braised short ribs in honey and red wine vinegar
- (NEW) Beef Carbonnade** 860
A heartwarming Belgian Beef stew in dark beer and onions served with french beans and mashed potato

◇ ————— LAMB ————— ◇

- (NEW) Shepherd's Pie** 950
Braised Lamb shoulder with mashed potato
- Grilled Lamb Chops** 1990
Grilled lamb chops French cut, served with couscous or pilaf rice and grilled vegetables
- (NEW) Braised Lamb Shank** 950
Lamb shanks braised in red wine served with mashed potatoes and Brussel sprouts
- (NEW) Lamb Kofta** 850
Grilled ground Lamb with variety of spices served with tzatziki sauce and pilaf rice



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◇ — PASTA — ◇

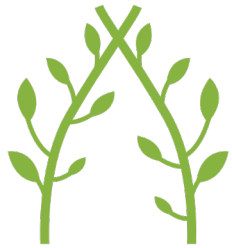
- Spaghettoni w/ fresh Cherry Tomatoes and Arugula** 580
Served with freshly shaved parmesan cheese
- Jardin Cacio e Pepe** 690
Spaghetti with creamy sauce, Pecorino cheese, and black pepper topped with pistachio nuts
- Lobster Linguine** 750
Linguine with slipper lobster in Bouillabaisse reduction
- Carbonara Romana** 690
Traditional Spaghetti Carbonara (without cream) with beaten eggs, guanciale and pecorino Romano cheese
- (NEW) Spaghetti Bolognese Supreme** 780
Certified US Angus ground beef
- (NEW) Spaghetti Aglio Olio with Shrimp** 750
Olive oil based spaghetti with sauteed shrimp

◇ — STEAK — ◇

- Certified US Angus T-bone Steak Black Pepper Sauce** 3990
Served with potato gratin, buttered French beans, and side salad
- Certified US Angus Tomahawk Steak**
Served with potato gratin, buttered French beans, and side salad
(approx. 650g) 5500
(approx. 900g) 6900
- Certified US-Angus Beef Rib Eye** 4900
Serve with potato gratin, buttered French beans and side salad.
(approx. 550g)

◇ — PIZZA GOURMET — ◇

- | | |
|---|---|
| Margherita Special 690
<i>Bufala Mozzarella, Fresh Tomato, Basil</i> | La Greca 850
<i>Spinach, Feta cheese, Bufala Mozzarella shaved Parmesan, Speck</i> |
| Viva España 790
<i>Jamon Serrano, Bufala Mozzarella, wild Arugula</i> | (NEW) Pizza Tropicana 790
<i>Pineapples, forest ham, mozzarella cheese</i> |
| San Sebastian 850
<i>Spanish Chorizo, Gambas, Bufala Mozzarella</i> | (NEW) Pepperoni Special 790
<i>Slices of pepperoni, spanish salami, mozzarella cheese</i> |

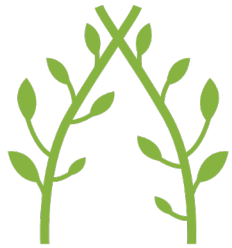


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SHAREABLES

Mediterranean Appetizer Platter	1250
<i>A medley of four mediterranean dips, spanakopita cigars, and battered vegetables</i>	
Greek Grill Platter	2800
<i>Bifteki, Souvlaki, Chicken Gyros, grilled Porkchop and french fries Greek salad and pilaf rice on the side</i>	
Seafood Paella with Chorizo	
<i>Small (2-3 pax)</i>	1800
<i>Large (4-6 pax)</i>	2900
Paella Con Conejo	
<i>Paella with rabbit meat, chicken, serrano ham, and white beans</i>	
<i>Small (2-3 pax)</i>	1600
<i>Large (4-6 pax)</i>	2700
Paella Negra	
<i>Black paella with squid, shrimp, bacon, squid ink, sofrito paste</i>	
<i>Small (2-3 pax)</i>	1500
<i>Large (4-6 pax)</i>	2500
Kebab Platter	2800
<i>Delightful variety of grilled meats like Lamb Kofta, Beef, Chicken and Fish kebabs served with pilaf rice</i>	
Seafood Platter	2800
<i>An array of our seafood of the day, served with pilaf rice and special dipping sauces</i>	
Bavaria Platter	2800
<i>Pork knuckle, pork belly, chicken schnitzel and mixed sausages</i>	



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..... SOUP

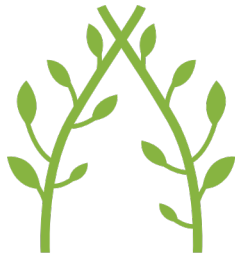
- French Onion Soup** 390
Served with baguette bread and baked gruy r cheese on top
- Roasted Garlic & Bread Soup** 290
A healthy concoction of roasted garlic garnished with croutons a trail of olive oil
- Avgolemono Chicken Soup** 450
Traditional Greek chicken soup with lemon, dill and orzo pasta

..... SALAD

- Jardin Salad of the Day** 580
Salad greens, oranges, walnuts, seasonal fruits and feta rain
- Mediterranean Chicken Salad** 490
Salad greens, seared chicken, radish, onions, sunflower and pumpkin seeds with honey mustard dressing
- Goat Cheese Salad** 540
Served w/ dried fruits , walnuts, carrots, microgreens and Yoghurt dressing
- Jardin Harvest Salad** 690
Salad greens with pears, pancetta, gorgonzola cheese, candied walnuts & cranberries

..... DIPS

- Classic Hummus** 250
Chickpeas, tahini paste, lemon and olive oil
- Baba Ganoush** 250
Grilled eggplant, lemon juice, and tahini paste
- Tzatziki** 220
Greek yogurt, garlic, cucumbers, and lemon juice
- Htipiti** 250
Spicy red pepper and feta cheese dip

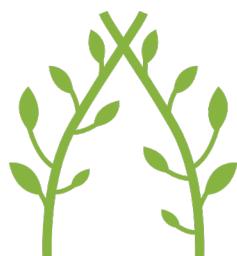


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◇ ——— APPETIZERS ——— ◇

Ox Tongue <i>(Thinly Sliced)</i>	490
<i>Served with lettuce & Chimichurri sauce</i>	
Goat Cheese Souffle <i>(Chevre)</i>	390
<i>With Cherry tomato confit, wild Arugula & mixed nuts</i>	
Chorizo de Alfonso	295
<i>Spanish chorizo sautéed in olive oil and garlic</i>	
Croquetas de Jamón	295
<i>Crispy bite-sized croquettes made of serrano ham and deep-fried</i>	
Croquetas de Chorizo	295
<i>Crispy bite-sized croquettes made of Spanish chorizo</i>	
Spanakopita Cigars	290
<i>Greek rolls made with crispy phyllo dough filled with spinach and feta cheese</i>	
Calamares Fritos	320
<i>Deep fried squid rings with aioli sauce</i>	
Gambas	320
<i>Shrimps, garlic, lemon, parsley, and olive oil</i>	
Callos	320
<i>Beef tripe stew with Spanish chorizo, and garbanzos</i>	

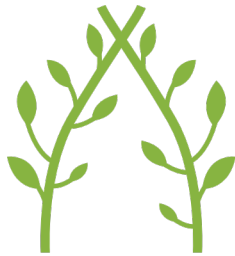


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◊ ————— DESSERTS ————— ◊

<i>(NEW)</i>	Crêpes Suzette <i>A classic french dessert with Grand Marnier ,orange sauce, and home-made vanilla ice cream</i>	390
	Crème Brûlée <i>Baked vanilla custard topped with a layer of hardened caramelized sugar</i>	250
	Burnt Cheesecake <i>A Mediterranean cheesecake topped with berry sauce</i>	250
	Jardin Homemade Ice Cream <i>Made of fruits in season</i>	150
	Millefeuille <i>Honeyed filo pastry layered with vanilla French custard, strawberries, and berries</i>	290
<i>(NEW)</i>	Pecan Pie <i>Rich and gooey Pecan nuts filling in buttery crust pie served with vanilla ice cream</i>	350

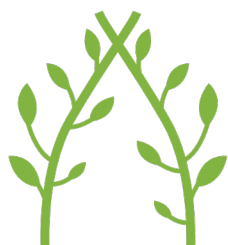


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— CHEF'S SPECIAL —

Lamb Kofta <i>Grilled ground Lamb with variety of spices served with tzatziki sauce and pilaf rice</i>	850
Spicy Pork Medallions <i>Flavorful Pork Tenderloin slices in mango sauce with a hint of spice served with pilaf rice</i>	770
Beef Carbonnade <i>A heartwarming Belgian Beef stew in dark beer and onions served with french beans and mashed potato</i>	860
Scalloped Salmon in crème sauce <i>Salmon baked in creamy and lemony sauce served with pilaf Rice</i>	1200
Seafood Platter <i>An array of our seafood of the day, served with pilaf rice and special dipping sauces</i>	2800
Kebab Platter <i>Delightful variety of grilled meats like Lamb Kofta, Beef, Chicken and Fish kebabs served with pilaf rice</i>	2800
Bavaria Platter <i>Pork knuckle, pork belly, chicken schnitzel and mixed sausages</i>	2800
Pecan Pie <i>Rich and gooey Pecan nuts filling in buttery crust pie served with vanilla ice cream</i>	350



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FRAPPES

• • • NON COFFEE BASE • • •

Matcha Frappe	220
Oreo Frappe	220

• • • • • COFFEE BASE • • • • •

Caramel Frappe	220
Espresso Crumble	220

CAKES

Chocolate Moist	220
Ube Cake	220
Chocolate Mustard	220

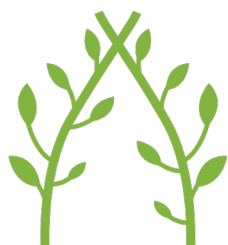
ICE CREAM & SORBET

• • • • • ICE CREAM • • • • •

Strawberry
Chocolate
Pestacio

• • • • • SORBET • • • • •

Mango Pineapple
Orange Melon



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MEDITERRANEAN CUISINE

DRINKS

..... **MOCKTAILS**

Virgin Sangria	190	Virgin Hugo	190
<i>Strawberry, grape, orange, mixed fruits, soda</i>		<i>Mint, elderflower, lime ,ginger ale</i>	
Peach Perfect	190	Crimson Moon	190
<i>Peach, orange, pineapple, cranberry, sprite</i>		<i>Strawberry , grape, passion fruit ,ginger ale</i>	
Virgin Strawberry Piña Colada	190		
<i>Strawberry, coconut cream, pineapple</i>			

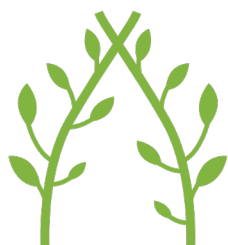
..... **FRESHLY-MADE HOUSE LEMONADES**

Cucumber Mint Lemonade	190
Honey Orange Lemonade	190
Strawberry Basil Lemonade	190
Guyabano Lychee Lemonade	190

..... **FRUITSHAKES**

(with homemade vanilla ice cream)

Mango Fruitshake	250
Banana Choco Fruitshake	250
Mixed Berries Fruitshake	250
Avocado Fruitshake	250
Melon Fruitshake	250
Tropical Fruitshake	250
Dragon Fruitshake	290



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DRINKS

..... TEA

Moroccan Mint Tea	120
English Breakfast Tea	95
Green Tea	95
Chamomile Tea	95
Peppermint Tea	95

..... SODA

Coke Regular	90
Coke Light	90
Coke Zero	90
Sprite	90
Ginger Ale	90

..... WATER

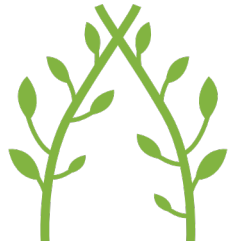
Acqua Panna 500mL	85
Acqua Panna 750mL	120
San Pellegrino 250mL	120
Mangiatorella or Perrier (<i>Sparkling Water</i>)	180

..... SPECIALTY

Jardin Hot Chocolate	120
<i>Native chocolate drink prepared the Jardin way</i>	

..... BEERS

Heineken Draft	120
Heineken Bottle	130
Asahi	160
Corona	250



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SPIKED COFFEE

Black Forest	250
<i>Vodka with crème de cacao</i>	
Café Nelson	250
<i>Long shot espresso with Bailey's</i>	
French Coffee	235
<i>Long shot espresso with Grand Marnier</i>	
Irish Coffee	230
<i>Long shot espresso with Jameson Whiskey</i>	
Mexican Coffee	210
<i>Long shot espresso with Jose Cuervo</i>	
Jamaican Coffee	200
<i>Long shot espresso with Kahlúa and Myers's Rum</i>	

CLASSIC COFFEE

Espresso	90	:	Caramel Latte	140
Americano	120	:	Hazelnut Latte	140
Cappuccino	130	:	Almond Latte	140
Caffé Latte	130	:	Vanilla Cappuccino	140
Latte Machiatto	130	:	Caramel Cappuccino	140
Double Espresso	110	:	Almond Cappuccino	140
Vanilla Latte	140	:		

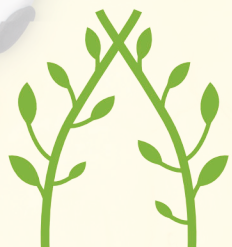
COCKTAILS

..... THE CLASSICS

Classic Martini	350
<i>Gin, vermouth, olives</i>	
Classic Margarita	350
<i>Tequilla, Cointreau, sour mix</i>	
Old Fashioned	400
<i>Whiskey, cherry, orange, bitters, soda</i>	
Piña Colada	350
<i>Rum, pineapple, coconut milk</i>	
Manhattan	400
<i>Whiskey, sweet vermouth, bitters</i>	
Negroni	400
<i>Gin, Campari, sweet vermouth</i>	
Cosmopolitan	380
<i>Vodka, Cointreau, Cranberry, lemon</i>	
Bloody Mary	380
<i>Vodka, tomato juice, celery</i>	

..... TRENDING

Jardin Mai Tai	450	Frangelico Sour	400
<i>Spiced rum, aperol amaretto, almond, pineapple juice</i>		<i>Frangelico, sour mix, egg white</i>	
Spicy Margarita	450	Amaretto Sour	400
<i>Tequila, cointreau, chilli flakes, sour mix</i>		<i>Amaretto, sour mix, egg white</i>	
Pornstar Martini	450	Aperol Spritz	400
<i>Vanilla vodka, passion fruit, sparkling wine</i>		<i>Aperol, orange, sparkling wine, soda</i>	
Espresso Martini	450	Strawberry Basil G&T	450
<i>Espresso, vanilla vodka, kahlua</i>		<i>Gin, strawberry, basil, tonic</i>	
Déjà Vu Spritz	380	Cucumber Elder Flower G&T	450
<i>Dejavu liqueur, orange, tonic, rose mary</i>		<i>Gin, cucumber, elderflower, tonic</i>	
Strawberry Mojito	380	Spiced Orange G&T	450
<i>Rum, Strawberry, lime, mint, soda</i>		<i>Gin, anise, orange, ginger, tonic</i>	
Strawberry Basil Mule	380	Amaretto Orange Margarita	450
<i>Vodka, lime, strawberry, basil, ginger beer</i>		<i>Fresh orange juice, sour mix, tequila, amaretto, almond syrup</i>	
Angel Wings	400	The Bartender's Choice	450
<i>Vodka, lychee, elderflower</i>		<i>(Bartender's surprise drink)</i>	

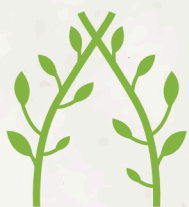


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MEDITERRANEAN CUISINE

◆ — KIDS SPECIAL — ◆

French Fries	180
<i>Crispy Crinkle fries with thousand Island chip</i>	
Spaghetti Meatballs	290
<i>Red sauce spaghetti with homemade meatballs and cheese</i>	
Mac n' Cheese	290
<i>Macaroni baked in creamy 3 cheese sauce served with garlic bread</i>	
Safari Fries	220
<i>Crispy crinkle fries topped with meat sauce and grated cheese</i>	
Chicken Nuggets	260
<i>Crispy fried chicken tenders served with crisp and mustard sauce</i>	



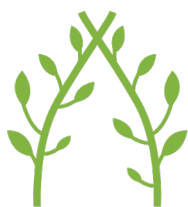
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MEDITERRANEAN CUISINE

Breakfast Menu

Breakfast Favorite	290
<i>2 eggs (either sunny side up or scrambled), over a bed of fried rice Choice of Marinated beef tenderloin, Chorizo de Cebu, or Australian Corned Beef</i>	
French Omelette	250
<i>3 eggs, cheese, and chives omelette with toasted baguette, butter, and jam</i>	
French Toast with a twist	250
<i>Pan-fried bread dipped in milk and egg coated in toasted desicated coconut, served with maple syrup and butter</i>	
Eggs Florentine	250
<i>Open-face sandwich topped with spinach, poached eggs, and hollandaise</i>	
Eggs Cocotte	320
<i>Choose from: smoked salmon, ham, or pancetta baked eggs in heavy cream, chives, cheese, and toasted baguette breads</i>	
English Breakfast	390
<i>2 sunny side up eggs, crispy bacon, breakfast sausage, baked beans, grilled tomato bread, butter and jam</i>	
German Breakfast	350
<i>Grilled sausage, 2 fried eggs, sauteed potatoes with onion, bread, butter, and jam</i>	
Fresh Fruits	190
<i>A plate of fresh fruit slices</i>	

(Served with fresh lemonade, coffee, or tea)



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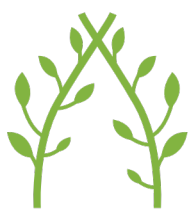
HAPPY HOUR SPECIAL COCKTAILS

..... **BUY 1 GET 1 FREE**

French Martini <i>Vodka, cassis, pineapple juice</i>	390
Déjà vu Spritz <i>Déjà vu, orange, grenadine, tonic water, rosemary</i>	390
Passion Fruit Daiquiry <i>Passion fruit, lemon, white rum, cointreau</i>	390
Pink Flamingo <i>Pink gin, cointreau, lemon, cranberry</i>	390
Strawberry Basil Holiday Smash <i>Pink gin, lemon, strawberry, basil</i>	390

JARDIN DESSERT COCKTAILS

Tiramisu Martini <i>Vodka, amaretto, kahlua, baiyles, cream</i>	450
The Grinch <i>Creme de cacao white, creme de mint green, cream</i>	380
White Christmas <i>Lychee, coconut, malibu, white rum</i>	400
Chocolate Martini <i>Baiyles, vodka, creme de cacao brown, chocolate</i>	400



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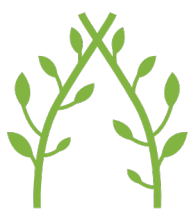
MEDITERRANEAN CUISINE

WINE LIST

REDS

FRENCH

• Séduction Maison Guillot 2020 - Merlot (Pays D'Oc)	950
• Les Petite Jamelles 2020 – Grenache (Pays D'Oc)	1300
• Les Jamelles 2019 – Pinot Noir (Pays D'Oc)	1500
• Château Haut Terrason 2019 – Cabernet Sauvignon, Merlot (Bordeaux)	1500
• Château Mezain 2019 – Cabernet Sauvignon (Bordeaux)	1500
• Château de Jaume Cru Maury Sec 2019 - Grenache, Carignan(Languedoc)	1900
• Château La Croix de Pez 2017 - Cabernet Franc, Cabernet Sauvignon, Merlot (Saint-Estephe)	3200
• Château Haut Tour de Coutelin 2017 - Cabernet Franc, Cabernet Sauvignon, Petit Verdot (Saint-Estephe)	3600
• Domaine du Vieux Lazaret 2018 - Syrah Grenache, Mouvedre (Châteauneuf du Pape)	2900
• Cellier des Princes Reserva 2020 - Syrah Grenache, Mouvedre (Châteauneuf du Pape)	3600
• Château de Cartujac 2018 - Cabernet Sauvignon, Merlot, Petit Verdot (Haut Medoc)	1900
• Château Rollin 2019 - Cabernet Sauvignon, Merlot, Petit Verdot (Haut Medoc)	2500
• Château Haut Mouleyre 2018 - Merlot, Cabernet Sauvignon (Bordeaux)	2500
• Château Sergeant 2019 - Cabernet Sauvignon, Cabernet Franc, Merlot (Lalande Pomerol)	4500
• Château Aney 2013 - Cabernet Franc, Cabernet Sauvignon, Merlot (Haut-Medoc)	4200
• Gustave Lorentz Reserve 2019 - Pinot Noir (Alsace)	1900
• Château La Francesque 2017 - Merlot, Cabernet Sauvignon (Medoc)	1900
• Château La Fleur Perey 2018 – Cabernet Sauvignon, Cabernet Franc, Merlot (St. Emillion Grand CRU)	6500
• Mommessin 2022 – Grenache , Syrah, Mourvedre (Cotes- Du- Rhone)	1800
• Chateau La Tour De Bessan 2019 – Cabernet Sauvignon, Merlot, Cabernet Franc (Margaux)	5500
• Les Jamelles 2020 – Cabernet Sauvignon (Pays D'Oc)	1800
• Chateau Pontet Teyssier 2019 – Merlot, Cabernet Franc (St. Emillion Grand Cru)	3200
• Domaine Bergeron 2019 – Gamay (Beaujolais Villages)	1800
• Chateau Fayat 2012 – Cabernet Franc, Merlot (Pomerol)	6,900
• Chateau La Fleur Bigaroux 2017 – Cabernet Sauvignon, Cabernet Franc, Merlot (St. Emillion Grand Cru)	3,800
• Chateau Les Vieux Ormes 2019 – Cabernet Sauvignon, Cabernet Franc, Merlot (Lalande Pomerol)	4,500
• Edmond de Rothschild 2018 – Cabernet Sauvignon, Cabernet Franc, Merlot (Haut Medoc)	4,500
• Labastide Dausac 2016 – Cabernet Sauvignon, Merlot (Margaux)	6,500



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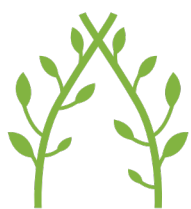
REDS

SPANISH

•	Protos Roble 2019 – Tempranillo (Ribera Del Duero)	1900
•	Cerro Anon Reserva 2018 – Tempranillo (Rioja)	2600
•	Maria Del Mar Tinto Semi Dulce 2017 (Garnacha)	850
•	Borsao Joven Tinto 2021 – Garnacha (Campo de Borja)	950
•	Ramon Roqueta Reserva 2015 – Tempranillo (Catalunya)	1500
•	Palacios Remundo La Vendemia 2019 – Tempranillo (Rioja)	1800
•	Marqués de Cáceres Constanilla 2018 - Tempranillo (Rioja)	1200
•	Pablo Claro 2020 – Tempranillo (La Mancha)	1500
•	Añares Gran Reserva - Tempranillo(Rioja)	2900
•	Candidato – Tempranillo (Castilla)	950
•	Borsao Gran Campellas 2020 – Tempranillo, Garnacha (Campo de Borja)	1,600
•	Marques de Griñon Reserva 2017 – Tempranillo, Garnacha, Syrah (Catalunya)	1,500
•	P'Mencia 2018 – Mencia (Rebeira Sacra)	1,900
•	Beronia Reserva 2017 – Tempranillo, Mazuelo, Graciano (Rioja)	2,500
•	Otoñal 2019 – Tempranillo, Garnacha, Mazuelo (Rioja)	2,200
•	Baron de Eros – Tempranillo (La Mancha)	1,500
•	El Pugil 2020 – Tempranillo (Toro)	1,500

ITALIAN

•	Rocca delle Macie Chianti Vernaiolo DOCG 2021 – Sangiovese (Tuscany)	1500
•	Rocca delle Macie Chianti Classico DOCG 2020 – Sangiovese (Tuscany)	1700
•	Rocca delle Macie Chianti Classico Reserva DOCG 2019/2017 – Sangiovese (Tuscany)	2500
•	Scuri IGT – Pinot Nero (Venezia)	1500
•	Luca Bossio Barolo DOCG 2017 – Nebbiolo (Piedmont)	3600
•	San Tanaro Barolo DOCG 2017 – Nebbiolo (Piedmont)	3600
•	Olivero Mario Barolo DOCG 2017 – Nebbiolo (Piedmont)	3600
•	Olivero Mario Barbera D' Alba DOCG 2018 – Barbera (Piedmont)	1800
•	Sacco Barolo DOCG 2015 – Nebbiolo (Piedmont)	4500
•	Bartali Brunello Di Montalcino DOCG 2015 – Nebbiolo (Piedmont)	4500
•	Chianti Sorelli 2021 DOCG – Sangiovese (Tuscany)	1,500
•	Scuri IGT – Pinot Nero (Venezia)	1,500



JARDIN

MEDITERRANEAN CUISINE

WINE LIST

WHITES

FRENCH

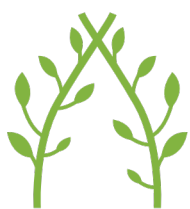
•	Gustave Loreantz Reserve 2022 – Pinot Blanc (Alsace)	1600
•	Les Jamelles 2019/ 2021 – Sauvignon Blanc (Pays D'Oc)	1600
•	Les Petites Jamelles 2021 – Sauvignon Blanc, Grenache Blanc (Pays D'Oc)	1300
•	Mer Blanc 2021 – Chardonnay, Sauvignon Blanc (Pays D'Oc)	1800
•	Valle D'or Sancerre 2020 – Sauvignon Blanc (Loire)	2800
•	Le Droissy Vouvray 2020 – Chenin Blanc (Loire)	1900
•	Château Mezain 2020 – Sauvignon Blanc (Bordeaux)	1500
•	Valle D'or 2021 – Chenin Blanc (Loire)	1800
•	La Chenaye Sancerre 2021 - Sauvignon Blanc (Loire)	3,200

SPANISH

•	Blanc Pescador Lightly Sparkling – Macabeo, Xarel-Lo ,	1500
•	Parellada (Emporda)	
•	Marqués de Cáceres Satinela Semidulce 2020 – Malvasia, Viura (Rioja)	1100
•	Maria del Mar Blanco Semidulce	850
•	Nekeas Blanco 2020 – Chardonnay, Viura (Navara)	1600
•	Pablo Claro – Chardonnay (La Mancha)	1600
•	Anares Blanco 2021 - Viura, Verdejo, Tempranillo Blanco (Rioja)	2600

ITALIAN

•	Farina Soave Classico DOC 2019 - Garganega, Trebbiano (Veneto)	1200
•	Corte delle Rose DOC 2019/2021 – Pinot Grigio (Delle Venezie)	1600
•	Corte Viola DOC 2018 – Pinot Grigio (Delle Venezie)	1600



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MEDITERRANEAN CUISINE

WINE LIST

WHITES

GERMAN

- Bio Oktave Trocken 2009 – Reisling (Rheinhessen) 1900
- Goldschmidt 2020 ER Spatlese – Reisling (Mosel) 2500
- Goldschmidt 2020 Halbtrocken – Reisling (Mosel) 1,900
- Goldschmidt 2020 Trocken – Grauer Burgunder (Mosel) 1,800
- Goldschmidt Briedeler Herzchen 2020 – Reisling (Mosel) 1,500
- Goldschmidt NEEFER FRAUNBERG 2020 – Reisling (Mosel) 1,900
- Goldschmidt HERZCHEN 2020 AUSLESE – Reisling (Mosel) 1,800

PORTUGUESE

- Santola – Loureiro, Pederna (Vinho Verde) 1900

NEW ZEALAND

- Sileni 2022 – Sauvignon Blanc (Marlborough) 2,900

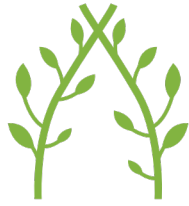
ROSE

FRENCH

- Rose D' Anjou 2018 – Cabernet Franc (Loire) 950
- Villa Nissarda Coteaux d'aix – EN 2020 - Syrah, Cabernet Sauvignon, Grenache (Provence) 1200
- Mer Rose IGP 2021 – Syrah, Grenache (Provence) 1600
- XXX 2021 Rose – Syrah, Cabernet Sauvignon, Grenache (Provence) 1600
- Les Petites Janelles Rose 2021 – Grenache, Carignan (Pays D'Oc) 1500
- Les Janelles Cinsault Rose 2020 – Cinsault (Pays D'Oc) 1500
- Numero 20 Rose – Grenache, Cinsault, Cabernet Sauvignon (Provence) 2200

SPANISH

- Marques de Caceres 2020 – Tempranillo, Garnacha (Rioja) 1,700
- Villa de Adnos Bobal Rosado 2020 – Bobal (Utiel – Requena) 1,700
- Marques de Caceres Excellence Rose 2020 – Garnacha, Tempranillo (Rioja) 1,600
- Borsao Rosado 2020 – Garnacha (Campo de Borja) 1,500



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MEDITERRANEAN CUISINE

WINE LIST

SPARKLING

CAVA & CIDER

- Joseph Masachs Cava Brut Reserva 1500
- Xic D' Alfons Cava Brut 1900
- Sidra Extra El Gaitero Dulce Cider 1900

FRENCH

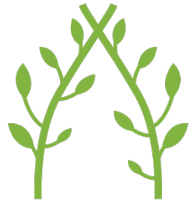
- Charles de Fere Chardonnay Brut 1500
- Gustave Lorentz Cremant D' Alsace 1800
- Moet Chandon Imperial Brut (Champagne) 7500
- George Clement Premier CRU Rose Brut (Champagne) 6900
- Veuve Clicqout Brut (Champagne) 7500

ITALIAN

- Contri Gran Dessert Dolce 1500
- Egos 958 Brut 1200
- Lamberti Prosecco Extra Dry 1300
- Cuvee 1200

GERMAN

- Goldish Pink Medium Dry 1800
- Goldschmidt Winzersekt Trocken 2019 2500



JARDIN

MEDITERRANEAN CUISINE

WINE LIST

ICE WINE

- Goldschmidt 2002 Er Riesling Edelsuss (Mosel, Germany) 4500



PORT & SHERRY (BY THE GLASS)

- Messias Tawny Port 190
- La Guita Manzanilla White Sherry 190
- Offley Ruby Port 190

HOUSE WINE (BY THE GLASS)

- WHITE 240
- RED 240
- SPARKLING 240