

LE JARDIN FRANÇAIS



Le Jardin Français is a rare jewel in the heart of Paris – a place where guests can drink and dine amidst fresh greenery and fragrant roses.

Our exquisitely pretty garden is a delightful place to enjoy al fresco delicacies throughout the day, away from the city rumble.



LE BRISTOL
PARIS

OUR SUGGESTIONS AT LE CAFE ANTONIA

From 12:00pm until 3:00pm | From 6:00pm until 10:30pm



S T A R T E R S

- Tick cut fillet of our home smoked salmon, crunchy vegetables, Bristol honey • 59€
Amberjack ceviche, beetroot and strawberries • 46€ 🍷
Sea bream carpaccio, passion fruit and truffle • 59€
Gamberoni with Iranian black lime • 56€
Perfect poached egg, mushrooms, herb juice, Piedmont hazelnuts • 42€ 🌿
Avocado with crab, toasted cereals, rose flower flavoured vinaigrette • 49€
Candied duck foie gras “salt and pepper”, toasted bread • 67€

S A L A D S

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌿
Avocado and quinoa French Riviera style, citrus vinaigrette • 42€ 🍷 🌿
Tomatoes raw and candied with oregano, burratina, basil • 46€ 🍷 🌿
Caesar salad with grilled chicken and bacon • 52€

S E L E C T I O N O F S A N D W I C H E S

- Grilled bacon club sandwich • 59€
Vegetarian club sandwich, light yogurt with herbs • 52€ 🌿
Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€
Lobster roll • 75€

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

“Our homemade dishes are prepared on site from raw products” Some of our dishes can be adapted to specific diets Do not hesitate to advise us of any allergy, intolerance or dietary restriction

H A N D - M A D E P A S T A S F R O M T H E « A T E L I E R S D U B R I S T O L »

Basil pesto pasta, pistachios, 24 months aged parmesan • 46€ 🌿

Rigatoni with lobster and tomatoes, thyme sauce • 85€

Risotto of the day • 52€ 🍷

M A I N C O U R S E S

Grilled lamb chops, vegetable tian and black garlic juice • 89€

Roasted veal loin with herbs and capers, mashed potatoes • 76€

Beef filet pan fried, grilled little gem lettuce with gremolata • 82€

Cheeseburger with crispy bacon, Bristol sauce • 59€

Hand chopped beef tartare, French fries • 59€ 🍷

Roasted poultry breast, zucchini & mushrooms, devil's sauce • 68€

Grilled tuna, roasted avocado, young sprouts with piquillos • 62€ 🍷

Grilled gambas, mint and curry virgin sauce, Madras rice • 76€ 🍷

Sole meunière, steamed green vegetables • 98€

Einkorn, whole vegetables with coriander casserole, green sauce • 46€ 🌿 🍷 🌿



L'H3ritage signature dish • 180€

Members only

G A R N I S H E S

Mashed potatoes, French Fries, Spinach,

Mixed vegetables, Mesclun salad • 18

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free
Allergen menu available on request

“All our meat is of French origin - Taxes and service included - VAT 10 %”

C H E E S E S

Matured cheeses from our cave • 28€

D E S S E R T S 🌿

Peach Melba • 28€

Raspberry pavlova, green shiso • 30€ 🍌

Strawberry puff pastry tart, strawberry sorbet • 28€

“Nyangbo” chocolate tart, chocolate sorbet • 28€ 🍌

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Vanilla Bourbon flavoured creme brulee • 27€ 🍌

Selection of homemade ice creams and sorbets • 29€ 🍌

Pastry of the day • 27€

Selection of petits-fours • 24€

Allergen menu available on request

“Taxes and service included - VAT 10 %”

OUR AFTERNOON MENU

From 3:30pm until 5:00pm



STARTERS

- Tick cut fillet of our home smoked salmon, crunchy vegetables, Bristol honey • 59€
- Gamberoni with Iranian black lime • 56€ 🍷
- Candied duck foie gras “salt and pepper”, toasted bread • 67€

SALADS

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌱
- Tomatoes raw and candied with oregano, burratina, basil • 46€ 🍷
- Caesar salad with grilled chicken and bacon • 52€

SELECTION OF SANDWICHES

- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich, light yogurt with herbs • 52€ 🌱
- Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€

CHEESES

- Matured cheese from our cave • 28€

DESSERTS 🌱

- “Nyangbo” chocolate tart, chocolate sorbet • 28€ 🍷
- Selection of homemade ice creams and sorbets • 29€ 🍷
- Pastry of the day • 27€
- Selection of petits-fours • 24€
- Vanilla Bourbon millefeuille, salted butter caramel • 30€

🌱 Vegan dish | 🌱 Vegetarian dish | 🍷 Gluten Free

*“Our homemade dishes are prepared on site from raw products”
“All our meat is of French origin - Taxes and service included - VAT 10 %”*

AFTERNOON TEA

From 3:30pm until 5:00pm



CLASSIC HIGH TEA • 79 €

Your choice of tea
Savoury and pastry selection

“LE BRISTOL” HIGH TEA • 95 €

Classic high tea with a glass of Champagne
Moët & Chandon « Brut Impérial »

TEA AND PASTRY OF THE DAY • 36 €

(These options do not include prestige teas)

Pastry of the day • 27€

Homemade scones • 18€

Selection of macarons • 20€

Selection of petits fours • 24€

PRESTIGIOUS SELECTION • 25 €

IMPERIAL OOLONG

Sweet, fruity flavours with a divine lingering aftertaste.

TI KUAN YIN SUPERIOR

A mild infusion with a pleasant orchid fragrance and delicate taste.

JASMIN PEARL TEA

A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.

THÉS BLANC PRESTIGE YIN ZHEN • 28€

*The soft, velvety leaves deliver a radiant infusion,
with notes of butter and honey.*

TEAS SELECTION • 18 €

NUWARA ELIYA 

Orange Pekoe tea is famous for its light, generous complexity.

FRENCH EARL GREY 

*A bergamot-aromatic black tea with citrus notes
and French blueberry petal.*

DARJEELING CHAMONG 

A strong cup with floral, crisp, aromatic notes that delight the palate.

POMME PRESTIGE 

*A citrusy, refreshing infusion, apple prestige is a blend of black tea
and green apples.*

EMPEROR SENCHA 

An invigorating green tea from Japan with a subtle taste.

CHUN MEE 

Green tea famous for its delicate, plum-like sweetness.

JASMIN MONKEY KING 

Very rare jasmin green tea, carefully hand selected.

SWEET FRANCE TEA 

*A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the
elegance and refinement of France in a cup of tea.*

HERBAL TEAS SELECTION • 18€

VANILLA BOURBON 

A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.

JARDIN A LA FRANCAISE

A delicate blend of pear, apple and blackberry leaves.

AMAZONE 

Original recipe with mountain flowers, lavender and elderflower.

SOUS UN CERISIER 

Fruity notes infusion with cherry, hibiscus and apple pieces.

BEVERAGES



H O T B E V E R A G E S

Espresso • 12€

Double espresso, Cappuccino, Café latte • 18€

Hot chocolate “Le Bristol” • 19€

Latte matcha • 25€

Hot chocolate with smooth homemade whipped cream • 23€

Our coffee is organically grown

F R E S H B E V E R A G E S

Vittel (25 cL) • 12€

Perrier (33 cL) • 12€

Badoit (50 cL), Evian (50 cL), San Pellegrino (75 cL) • 16€

“Be Wtr” micro filtered still or sparkling (50cl) • 10€

Coca Cola or Coca Cola zéro (33 cL) • 16€

Ginger Ale (25 cL), Schweppes tonic (25 cL), Sprite (25 cL) • 16€

H O M E M A D E F R U I T J U I C E

Lemon juice, orange juice, grapefruit juice, pineapple juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato juice • 19€

ICED TEAS AND HERBAL TEAS • 23€

20 cl



POMME PRESTIGE


A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

SWEET FRANCE TEA

A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

THÉ NOIR CITRONNÉ

A black tea from Yunnan with fresh bergamot and lemon

 : from organic farming

COCKTAILS

COCKTAILS

SIGNATURE • 29 €

BRISTOL FIZZ 18 cl

*Vodka, St Germain, Perrier, rose syrup,
lime juice*

CHARTREUSE MULE 14 cl

Vodka, Chartreuse, ginger beer, lemon juice

DOLCE VITA 12 cl

Champagne, Limoncello, raspberry

QUEEN'S GARDEN 14 cl

*Gin, Earl grey tea, lime juice,
blackberry liqueur*

COCKTAILS

CLASSIQUES

Long classics 18 cl • 29€

Mojito, Bloody Mary, Gin Tonic

Short classics 7 cl • 29€

*Espresso Martini, Old Fashioned, Negroni,
Margarita*

Cocktail Champagne 14 cl • 34€

*Aperol Spritz, Bellini, Champagne
cocktail*

VIRGIN

COCKTAILS • 26 €

GARDEN FIZZ 20 cl

Basil, cucumber, lime juice, ginger ale

PUSSY FOOT 20 cl

*Orange, pineapple and grapefruit juices,
grenadine syrup*

COCKTAILS

FROZEN

Frozen Spritz (15 cl) • 32€

*Moët et Chandon Champagne, Bitter,
sparkling water*

Frozen Margarita (12 cl) • 32€

Volcan tequila, Cointreau, lime juice

Frozen Virgin Colada (20 cl) • 28€

Coconut, pineapple, lemon, vanilla

*Unless otherwise mentioned, all wines are of protected designation of origin
- Net prices 20% VAT*

A P E R I T I F S

VERMOUTHS & BITTERS (5 cl) • 26€
Martini Rosso, Bianco, Dry, Campari, Apérol

ANISÉS (4 cl) • 24€
Ricard, Pastis 51

PORTOS (7 cl)
Porto red, Niepoort, Tawny 10 years • 25€
Porto red, Niepoort, Tawny 20 years • 44€

BEER (33 cl) • 16€
Heineken, Carlsberg, Kronenbourg, Corona,
Volcelest

GINS (5 cl)
Tanqueray Ten, Bombay Sapphire • 30€
Monkey 47 • 32€

VODKAS (5 cl) • 30€
Belvedere, Ketel one, Grey Goose

TEQUILA & CACHAÇA (5 cl) • 30€
Don Julio Blanco, Leblon, Volcan Blanco

RHUMS (5 cl)
Bacardi 4 ans • 30€
Pacto Navio • 32€
Zacapa 23 • 40€

W H I S K I E S • 4 C L

B L E N D E D S C O T C H W H I S K I E S

Haig Club "Clubman" • 29€

Chivas Regal 12 ans • 30€

Chivas Regal 25 ans • 110€

Johnnie Walker Black Label • 30€

Johnnie Walker Blue Label • 70€

Glenfiddich 12 ans • 30€

Bowmore 12 ans • 30€

Bowmore 18 ans • 65€

I S L A Y

Laphroaig Quarter Cask 10 years • 35€

S P E Y S I D E & H I G H L A N D S

Glenlivet 12 years • 28€

Glenmorangie 18 years • 35€

The Macallan 12 years • 35€

The Macallan 18 years • 85€

The Macallan Sherry oak 25 ans • 690€

S K Y E & O R C A D E S

Talisker Port Ruighe • 30€

Highland Park 18 years • 40€

B O U R B O N & R Y E

Bulleit Bourbon • 30€

Maker's Mark • 30€

J A P O N A I S

Yamasaki 12 ans • 45€

Hibiki 21 ans • 165€

D I G E S T I F S • 5 C L

C O G N A C

Hennessy VS • 30€

Guy Lheraud VSOP • 30€

Hennessy X.O • 60€

Rémy Martin X.O • 60€

Hennessy Paradis • 95€

Rémy Martin Louis XIII • 350€

B A S - A R M A G N A C

Dartigalongue 1988 • 50€

C A L V A D O S

Christian Drouin « Sélection » • 30€

L I Q U E U R S

Amaretto Disaronno, Cointreau,

Get 27/31, Bailey's, Limoncello,

Chartreuse verte, Drambuie • 26€

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TAPAS

From 6:00pm



Comté ham” croque-monsieur with black truffle butter • 38€

Muddled avocado with chilli • 16€ ✓

Hummus with cumin and pomegranate seeds • 19€ ✓

Toasts of smoked salmon lemon and dill • 32€

Saku” tuna tataki with soy • 32€ 🍷

Prawns tempura, ginger and spring onions • 38€

Cod accras, aioli sauce • 21€

Chicken aiguillettes, cajun sauce • 29€

Toasts of salt and pepper duck foie gras • 45€

“Rock shrimp” spicy mayonnaise sauce chili garlic

Caviar from Sologne 30g • 115€ / 50g • 190€

✓ Vegan dish | Vegetarian dish 🌿

CHILDREN'S MENU



STARTERS

Smoked salmon and blinis • 28€

DISHES

Mini hamburger, french fries • 23€

Chicken nuggets (3 pieces), french fries • 24€

Basil & pesto fusilli, pine nuts and olive oil • 23€

DESSERTS

Cookie, vanilla ice cream • 15€

Selection of homemade ice creams and sorbets (2 scoops) • 13€