



MIMOSA

\$17

**BLOODY
MARY**

\$19

BELLINI

\$17

**IRISH
COFFEE**

\$19

Le Jardin



Easter **BRUNCH BUFFET**

\$65

(\$39 KIDS UNDER 12)

Sweet

BREAKFAST PASTRY BAR

assortment of mini or large pastries

SLICED FRUIT

cantaloupe, honeydew, grapes, oranges, pineapple, mango

YOGURT PARFAIT BAR

yogurt, granola, fresh fruit, honey

Savory

AVOCADO TOAST BAR

7 grain, sourdough, garlic chili crisp, pico de gallo, pickled onions, crumbled feta, roasted cherry tomatoes

SMOKED SALMON TIER

smoked, gravlax, red onions, tomato, cucumber, capers, bagels

CHARCUTERIE BOARD

chef selection of cured meats

CHEESE BOARD

chef selection of international cheeses

Entrée

CHOICE OF ONE

EGGS BENEDICT

poached eggs, english muffin, house-smoked pork belly, hollandaise

FRENCH TOAST BRULÉ

croissant bread pudding, orange anglaise, fresh berries

LOBSTER COBB

romaine, bacon lardon, spring salsa, hard boiled eggs, tarragon dressing

LEG OF LAMB

lemon potatoes, broccoli rabe

CHICKEN NUGGETS

french fries, honey mustard

BURGER

french fries

Add Ons

BACON or CHICKEN APPLE SAUSAGE

Dessert

CHEF SELECTION of MINI DESSERTS

 @lejardin57nyc

Relax... You're in the hands of the Fireman Hospitality Group

Items subject to change

CRAFT COCKTAILS

THE SPRITZ	<i>aperol aperitivo, fresh passion fruit & lime, cremant brut</i>	20
LE MERIDIEN	<i>vodka, rose essence, grapefruit, yuzu, cranberry</i>	19
SPICY MARGARITA	<i>jalapeno infused tequila, fresh lime juice, organic agave nectar, salt</i>	20
LE JARDIN	<i>salmiana mezcal, jalapeno tequila, tomatillo jam, tomato water, thai basil</i>	22
ESPRESSO MARTINI	<i>vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust (contains nuts)</i>	20
ALL CHIPS ARE DOWN	<i>woodford reserve bourbon, bergamot syrup, bitters</i>	22
NEGRONI	<i>citadelle gin, campari, sweet vermouth</i>	21
TROUBLEMAKER	<i>cahaca rum, fresh pressed mango, lime zests, gomme syrup</i>	19
LYCHEE BLOSSOM	<i>nigori sake, st. germain elderflower, fresh lychee, fresh lime, rose essence, hibiscus</i>	22
KIR ROYAL	<i>champagne brut tradition, trimbach framboise liqueur, strawberry</i>	29
PARIS 75	<i>citadelle gin, yuzu, lemon, orange water, crémant brut</i>	19
	 THE PHANTOM (SERVES 2) 39 	
	<i>Woodford Bourbon, Sweet Vermouth, Campari, Bergamot Syrup, finished with Bergamot & Rose-Infused Smoke</i>	

NON ALCOHOLIC APERITIFS

LYRE'S	<i>orange, rhubarb, elderflower</i>	11	GHIA	<i>yuzu, rosemary, gentian, lime, salt</i>	13
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SPARKLING

100	CREMANT BRUT NV	<i>Victorine de Chastenay (Cremant de Bourgogne-Burgundy) FR</i>	18 70
101	BRUT ROSE'	<i>NV Schramsberg Mirabelle (North Cost, California) US</i>	22 85
104	CHAMPAGNE BRUT TRADITION NV	<i>Philippe Fontaine (Cote des Bar-Aube) FR</i>	29 115
111	CHAMPAGNE EXTRA BRUT, NV	<i>Jacquesson 744 (Cotes de Blancs-Avize) FR</i>	195
105	CHAMPAGNE BRUT ROSE', NV	<i>Billecart Salmon (Montagne de Reims-Ay) FR</i>	250
109	CHAMPAGNE BRUT, 2014	<i>Bollinger La Grande Anne (Montagne de Reims-Ay) FR</i>	390
102	(375ML) CHAMPAGNE BRUT, NV	<i>Laurent Perrier La Cuvee (Montagne de Reims-Tours sur Marne) FR</i>	68
	(200ML) NON ALCOHOLIC SPARKLING BRUT,	<i>Vinada (Castilla-La Mancha) Spain</i>	17

WHITE

203	SAUVIGNON BLANC 2022	<i>Pascal Jolivet Attitude (Loire) FR</i>	17 70
202	CHABLIS 2023	<i>L. Jadot Cellier (Chablis, Burgundy)</i>	19 80
204	SANCERRE 2022	<i>Domaine Guenau (Sancerre, Loire) FR</i>	22 85
201	CHARDONNAY 2020	<i>Marimar (Sonoma, California) US</i>	23 95
205	RIESLING 2019	<i>Trimbach Vielle Vignes (Alsace) FR</i>	25 115
226	CHARDONNAY, 2020	<i>Calera Mt Harlan (Mt Harlan-California) US</i>	125
214	CHARDONNAY, 2018	<i>Evening Land La Source (Eola-Amity Hills, Oregon) US</i>	175
221	SAUVIGNON BLANC, 2021	<i>Ladoucette (Poilly-Fume, Loire) FR</i>	125
223	GEWURTZTRAMINER, E	<i>Walch Kastelaz 2021 (Sud Tirolo, Trentino) IT</i>	95
224	ASSYRTIKO, 2024	<i>Domaine Sigalas (Santorini) Greece</i>	120

RED

300	MALBEC 2019	<i>El Enemigo (Mendoza) Argentina</i>	18 75
301	GRENACHE 2021	<i>Syrah Chateau La Nerthe (Cotes du Rhone, Rhone) FR</i>	21 85
303	CABERNET SAUVIGNON 2020	<i>Iconoclast (Stags Leap District Napa) CA</i>	23 95
302	PINOT NOIR 2021	<i>Trail Marker (Santa Cruz Mountains, California) US</i>	24 105
304	TEMPRANILLO 2018	<i>Murrieta Finca Ygay Reserva (La Rioja) SP</i>	25 105
311	MERLOT & CABERNET FRANC, 2015	<i>Grand Cru Le Dragon De Quintus (Saint-Emilion, Bordeaux) FR</i>	170
316	PINOT NOIR, 2022	<i>Bergstrom Cumberland Reserve (Willamette Valley, Oregon) US</i>	135
320	CABERNET SAUVIGNON, 2020	<i>Matthiason (Napa Valley, California) US</i>	190
324	SYRAH & VIOGNIER, 2019	<i>E. Guigal Chateau d'Ampuis (Cote-Rotie, Rhone) FR</i>	380

ROSE'

400	GRENACHE, Cinsault, Syrah 2023	<i>Domain By Ott, Cote the Provance FR</i>	18 75
401	PINOT NOIR, 2022	<i>de Ladoucette Sancerre La Poussie (Sancerre, Loire) FR</i>	125

BEER BOTTLES & CANS

STELLA ARTOIS LAGER, Belgium	10.5	PORT CITY OPTIMAL WHEAT, Virginia	11
SINGLECUT 18 WATT HAZY IPA, New York	10.5	ATHLETIC BREWING Non-Alcoholic Beer	9.5
VON TRAPP PILSNER, Vermont	11	AMSTEL LIGHT, Netherlands	9.5
DUVEL BELGIAN GOLDEN ALE, Belgium	14	DOCS HARD CIDER, New York	11