



MIMOSA
\$17

**BLOODY
MARY**
\$19

BELLINI
\$17

**IRISH
COFFEE**
\$19

**HOT APPLE
TODDY**
\$19

Le Jardin

BRUNCH BUFFET

\$38

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

FRENCH TOAST STICKS
maple syrup, nutella, caramel

CHEESECAKE
fresh strawberry

CHOCOLATE MOUSSE
chocolate shavings

Savory

CHARCUTERIE BOARD
chef selection of cured meats

CHEESE BOARD
chef selection of international cheeses

SMOKED SALMON TIER
red onions, tomato, cucumber, capers, mini bagels

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

SCRAMBLED EGGS

BACON

TURKEY SAUSAGE

Caf  teria



DRIP COFFEE *La Colombe* 6.00

HOT CHOCOLATE 7.50
belgian chocolate ganache, caramel, cinnamon, whipped cream

Caf  teria Gold

ICED TEA *Plain T* 6.00
pure black or lemon ginger mint (decaf)

COLD BREW ICED COFFEE *La Colombe* 8.50

MINT LEMONADE 6.50

PEACH KOMBUCHA *Aqua ViTea* 8.50

HOT APPLE CIDER & CREAM 7.50

HOT TEA *Plain T* 6.00
*choice of: sencha green | mint | english breakfast
earl grey darjeeling royal | lemon ginger decaf | chamomile*

Home Made Pressed Juices

FRESH ORANGE JUICE 7.00

SUPER GREEN 9.00
green apple, cucumber, celery, kale, spinach

PICK ME UP 10.00
beet, ginger, green apple, pineapple, yuzu, honey

DETOX 10.00
turmeric, mango, pineapple, lemon, honey, ginger

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

  @lejardin57nyc

*Items subject to change

CRAFT COCKTAILS

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

 **THE PHANTOM (SERVES 2)** 39 

Woodford Bourbon, Sweet Vermouth, Campari, Bergamot Syrup, finished with Bergamot & Rose-Infused Smoke

NON ALCOHOLIC APERITIFS

- LYRE’S *orange, rhubarb, elderflower* 11
- GHIA *yuzu, rosemary, gentian, lime, salt* 13

SPARKLING

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

WHITE

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

RED

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

ROSE’

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