



MIMOSA
\$17

BLOODY MARY
\$19

BELLINI
\$17

IRISH COFFEE
\$19

Le Jardin

Mother's Day BRUNCH BUFFET

\$45

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
croissant bread pudding, maple syrup

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

SCRAMBLED EGGS

CHARCUTERIE BOARD
chef selection of cured meats

CHEESE BOARD
chef selection of international cheeses

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

Dessert

CHEF SELECTION OF MINI DESSERTS

Caf t ria

DRIP COFFEE *La Colombe* 6.00

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

Caf t ria Cold

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 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

@lejardin57nyc

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

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, crémant 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