

Le Petit Jardin Café

A Part Of Venice History Since 1976

DINNER MENU

Our doors opened in 1976 at the Historic Kentucky Military Institute Building. Residents and visitors alike have raved about Le Petit Jardin Café's distinctive European style fare and unique bistro atmosphere. After fourteen years of growth and success Le Petit Jardin Café had outgrown its original space. With a vision and a plan to maintain the café's original concept and authentic recipes, we relocated the café to its current home at the Galleria on Venice Avenue. The design incorporates the old world feel with modern amenities that makes Le Petit Jardin one of Venice's most unique and pleasurable dining experiences.

We welcome you to relax and allow our staff to make this a most enjoyable dining experience.

Bon Appetit!!

www.LePetitJardinCafe.com

1500 E Venice Ave, Unit 401

Venice, FL 34292

CALL FOR TAKE OUT
OR RESERVATIONS

941-244-3231



Tips Are Not Required, All Sales Include An Automatic 20% Service Fee.
Anything Additional Is For Service Above And Beyond Your Expectations!

Apéritifs

Fromage Fort

A traditional French cheese spread baked on top of delicious French bread. 10.99

Olive Tapenade

This classic tapenade recipe is a mildly seasoned green olive & kalamata olive spread on top of toasted french bread. 10.99

Brie Plate

This customer favorite comes with Brie Cheese paired with a large fruit bowl our herb toast and raspberry jam. 13.50

Mini Croque-Monsieur

A masterpiece with French bread, champagne mustard, sliced ham, gruyere cheese and topped with Béchamel sauce. 13.50

French Onion Tart

This classic comes with a delicious crust with a creamy onion filling and Gruyere cheese. 10.99

Charcuterie Boards

Cheese

Select one for 8 or try three for 17
Ask us about our current selection of cheeses
Served with crackers, fruit, almonds and jam

Meats

Select one for 10 or try three for 21
Ask us about our current selection of meats
Served with crackers, olives, almonds and jam

COMBINATION

Pick 4 – two cheeses and two meats 28
Pick 6 – three cheeses and three meats 38
Pick 8 – four cheeses and four meats 48

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Crepes

Our delicate crepes are served with a variety of sumptuous fillings that will satisfy even the most discriminating appetites. All served with a petit side of fresh fruit.

Le Crepe Jambon....Shaved smoked ham combined with a rich flavorful mushroom cream sauce, with a hint of garlic and Cajun spices, reminiscent of the French Quarter. Finished with melted cheddar cheese 12.50

Le Crepe Ratatouille....A Vegetarian delight with an abundance of zucchini, yellow squash, eggplant, green peppers and onions. These vegetables are baked to perfection in a savory tomato sauce, topped with melted provolone cheese. 12.50

Le Crepe Spinach Soufflé....Seasoned creamed spinach wrapped in a delicate crepe, topped with mild cheddar cheese along with bacon and/or sour cream. 12.50

Le Crepe Parisienne....Tender pieces of chicken combined with mushrooms, peas, carrots, celery and onions in a rich cream sauce. Seasoned with parmesan and sherry wine, topped with swiss cheese. 12.50

Le Crepe Imperial....A delicious blend of shrimp and imitation crab baked and topped with a delicate cream sauce. This crepe is seasoned to perfection and has long been a customer favorite. 13.50

Sandwiches

Our decadent sandwiches are made to order with only the freshest ingredients and are paired with fresh baked rolls or bread. All served with the side of the day.

The Louis The 16th....Served on a toasted bakery roll, we pile hearty smoked ham with mild melted cheddar cheese and top it all off with our own champagne mustard sauce, sliced tomatoes and lettuce. 11.50

The Marie Antoinette....Delicate roasted turkey breast, mild swiss cheese, freshly sliced tomato and lettuce are heaped on a toasted bakery roll with our champagne mustard sauce 11.50

The Napoleon Bonaparte....Freshly sliced roast beef, melted provolone cheese, fresh sliced tomato and lettuce are served inside a toasted bakery roll smothered with our special champagne mustard sauce. 12.50

The Italiano....We begin this delicious sandwich by toasting a fresh Italian roll with olive oil, oregano and garlic. We then add salami, smoked ham, provolone cheese, peppers, sliced onions and tomatoes and drizzle our homemade Italian dressing over this masterpiece. 12.50

The French Cuban....We begin this fantastic sandwich by toasting a fresh roll with champagne mustard sauce. We then add Cuban roast pork, salami, smoked ham, pickles & swiss cheese. 12.50

Le Vegetal Burger....Our Jardin burger consist of brown rice, whole grains, low fat cheese, ground nuts and is accented with herbs and spices. Served hot on a fresh whole grain kaiser roll with fresh tomatoes, lettuce, cucumbers and thousand island dressing on the side . 11.50

Chicken Salad Croissant Basket.... A warm flakey buttery croissant filled with chicken salad and topped with fresh lettuce and tomato. Served with fresh fruit and banana cake. 12.50

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Quiche du jour

This is our long time famous Quiche made fresh.

A sumptuous portion served hot with a choice of our soup du jour, french onion soup or choose our fresh Jardin salad topped with tomatoes and sunflower seeds. 12.50

Salade

Le Grilled Chicken Salade...Succulent grilled chicken is sliced and served with walnuts on top of crisp salad greens and fresh Jardin vegetables and sunflower seeds. Choice of dressing and herb toast are served on the side. 12.50

Le Salade Bastille...This salad is for the vegetable lover. A generous plate of crisp salad greens, fresh vegetables and julienned cheeses. Sprinkled with sunflower seeds, raisins, toasted almonds and served with warm herb toast. 12.50

Le Salade Julienne...A large plate filled with fresh crisp salad greens. Topped with tender roasted turkey and smoked ham, swiss and cheddar cheese, crumbled bacon, fresh Jardin vegetables and sunflower seeds. Served with herb toast. 12.50

Le Mandarin Chicken Salade...Sliced Grilled Chicken served with mandarin oranges, dried cranberries, toasted almonds and sunflower seeds. Served on top of crisp salad greens and fresh Jardin vegetables. Mandarin Ginger dressing and herb toast are served on the side. 12.50

Dressings

Creamy Dill - Honey Mustard - Italian
Thousand Island - Blue Cheese - Mandarin Ginger

Soup Du Jour

Cup 4.99

Bowl 5.50

French Onion Soup

Crock 5.50

Beverages

Iced Tea

Raspberry Iced Tea

Coke, Diet Coke, Sprite

Orange Juice

Lemonade

Coffee

Hot Tea

2.99

Beer & Wine Also Served!!

Our Promise To You

Le Petit Jardin Café is an owner operated French Café dedicated to providing an unparalleled casual dining experience with old world charm, flair and intimacy. Delicious and unique cuisine. Prompt and attentive service. A warm and welcoming ambiance. These are the qualities that are always in bloom in our little Jardin Café. Bon Appetit!!

Eric & Carri

Owners

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