
chez jules

MENU DU JOUR

LE JUEDI 19, MARS

HORS D'OEUVRES

GARLIC BREAD (V M G).....	2.50	HALLOUMI FRITES, HUMMUS & A SPICY DIP (M SS)...	6.50
GARLIC BREAD WITH CHEESE (V M G).....	3.50	add portion of garlic bread (M G SS).....	8.95
MIXED OLIVES (VE).....	3.25	add portion of garlic bread with cheese (M G SS)...	9.95

Please note that the halloumi is fried in the same oil that gluten products may have been fried in

ENTRÉES

FRENCH ONION SOUP made from beef stock, topped with a gruyère croute (M G SD).....	5.50
SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens).....	3.50
BUTTERNUT SQUASH SALAD bulgur wheat, red lentils, pomegranate, pumpkin seeds, french dressing (VE G SD Mu).....	5.50
CHICKEN LIVER PARFAIT apple & fig chutney, toasted brioche (M SD G E).....	5.95
PORK RILLETES onion marmalade, toasted french bread (M G Mu).....	5.95
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted french bread (F M G).....	5.95
BAKED GOAT'S CHEESE toasted brioche, red onion chutney (M SD G E).....	5.95
MOULES MARINIÈRE mussels, white wine, shallots, garlic, cream (Mo M SD).....	5.95
ESCARGOTS six sautéed snails (without shells), garlic & parsley butter, breadcrumbs (M G Mo).....	6.50
SMOKED SALMON cherry tomatoes, radish, lemon dressing (F).....	6.95
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G).....	11.50
(perfect for sharing - 20 minute cooking time)	

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois - or a portion of frites

CHICKEN BREAST braised lentils & bacon cassoulet (C SD).....	13.95
BOEUF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD).....	14.95
SEA BREAM wilted greens, sauce vierge (F M).....	13.95
PROVENÇAL VEGETABLE & CHICK PEA CURRY braised basmati rice (VE).....	11.50
RAINBOW TROUT chorizo & cannellini bean broth (F G C).....	14.50
LAMB SHOULDER vegetable crisps, mint & lamb reduction (M SD).....	16.95
CONFIT PORK BELLY potato purée, red wine jus (M SD).....	14.95
COD FILLET samphire grass, pepper & cucumber salsa (F M).....	16.95
GOATS CHEESE & TENDERSTEM BROCCOLI FILO TART butternut squash purée, watercress (V G M E).....	11.95
COQ AU VIN chicken thighs, red wine, smoked bacon, mushrooms, shallots, thyme (M SD).....	12.95
SEARED DUCK BREAST beetroot purée, poached figs, pomegranate reduction, toasted pecan nuts (M N SD).....	17.95

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

Depuis 1997
