

MENU DU JOUR

LE SAMEDI 16, FÉVRIER

PRIX FIXE MENU

Monday - Saturday 12pm - 6pm / 9.30pm - 10.30pm

Sunday 12pm - 9.30pm

1 course 10.95 • 2 courses 13.95 • 3 courses 16.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens)

FIG, ORANGE & POMEGRANATE SALAD sundried tomatoes, chickpeas, pomegranate, mâche leaves, french dressing (VE N)

BREADED COD CHEEKS wilted cabbage, chilli & garlic mayonnaise (F M G E)

PORK CROQUETTES Provençal vegetables & butter bean cassoulet, boudin noir crumble (M SD G E)

CHICKEN LIVER PARFAIT spiced apricot chutney, garlic focaccia (M SD G E)

PLATS DE RÉSISTANCE

CHICKEN BREAST with a white wine velouté (M SD)

GRILLED SEABASS pak choi, red pepper vierge (F SD M)

BRIE & BUTTERNUT SQUASH TART red pepper coulis, rocket & walnut salad (V G M N E)

BRAISED ONGLET STEAK potato purée, red wine jus (M SD)

GRILLED RIVER TROUT wilted greens, sauce grenoble (F M)

ALL MAIN COURSES ARE SERVED WITH A PAN OF SEASONAL VEGETABLES.
YOU MAY SWAP THIS PAN FOR A PORTION OF FRITES IF YOU WOULD PREFER.

VEGAN DINERS MAY SELECT ANY DISH ON THE MENU AS PART OF THE PRIX FIXE MENU

STEAKS

All served with a pan of seasonal vegetables or a portion of frites

10oz RIBEYE.....	20.95
8oz SIRLOIN.....	19.95
6oz FILLET.....	22.95

Choose your sauce: Café de Paris butter, peppercorn or red wine.

SIDES

MIXED OLIVES (VE).....	3.25	EXTRA VEGETABLE PAN FOR 2 (V M).....	3.50
GARLIC BREAD (V M G).....	2.25	EXTRA VEGETABLE PAN FOR 4 (V M).....	5.95
GARLIC BREAD WITH CHEESE (V M G).....	3.25	MIXED SALAD - FRENCH DRESSING (VE Mu SD).....	2.50
FRITES / CHUNKY CHIPS (VE).....	2.95	GRATIN DAUPHINOIS (V M).....	2.95

chez jules

DEPUIS 1997