

chez jules

Gastronomique Evening

An 8 course tasting menu of traditional French fayre

Wednesday 12th June 2019
reservations available 6.30pm - 9.30pm

AMUSE-BOUCHE

Gougères

Baked savory pastries made of choux dough mixed with cheese

SOUPE

Soupe à l'oignon gratinée au gruyère
Onion soup served with a Gruyere croûte

ENTRÉE

Rillettes de Porc

Potted slow cooked pork, apricot chutney, cornichons, fresh sliced baguette

SALADE

Salade de Chèvre Chaud

Warm goat's cheese, green lettuce, cherry tomatoes, walnuts, honey dressing

VIANDE

Boeuf Bourguignon, pomme purée

Featherblade beef slow-cooked in red wine, lardons, onions & mushrooms with mashed potato

POISSON

Bouillabaisse, rouille-croûtes

A traditional Provençal Fish stew, toasts smeared with a garlic, chilli & saffron sauce

FROMAGE

Assiette de fromages Français

A selection of French cheeses with artisan biscuits, grapes, onion chutney

DESSERT

Clafoutis aux cerises, crème fraîche

Baked Cherry Custard tart served with crème fraîche

8 course tasting menu £30.00

Paired wine flight £28.95

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