

chez jules

MENU DU JOUR

MERCREDI 25 MAI 2022

APÉRITIFS

POL ROGER Champagne (125ml) 10.95

PEACH FIZZ 7.95

DARK STRAWBERRY 7.95

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.25

BEEF & CHEESE CROQUETTES mustard mayonnaise

(S M C Mu G E) 4.95

MIXED OLIVES (VE Mu) 3.95

ENTRÉES

CELERIAC & APPLE SOUP herb croutons (G V SD C) 5.95

FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95

ESCARGOTS sautéed snails, pastis, garlic & parsley, crumbs (M G Mo) 7.25

HOMEMADE BLACK PUDDING celeriac & wholegrain mustard remoulade (E SD Mu G) 7.95

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.25

CRAB LOAF crab salad, compressed cucumber (Cr M G SD E Mu C) 8.25

MACKEREL PÂTÉ crème fraîche, cucumber (F M Mu G) 7.25

BETROOT TERRINE goats cheese mousse, toasted pumpkin seeds (V N M SD) 6.95

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise **

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (M C SD) 16.95

DEMI POULET RÔTI lemon & herb or spicy butter, frites, salad, aioli (M Mu C E) 14.95 **

PAN SEARED BREAST OF CHICKEN wild mushroom & bacon cream (M C SD) 14.95

PORK BELLY roast cauliflower, cauliflower purée (M C SD) 14.95

SLOW COOKED LAMB SHOULDER spring onion mashed potato, grelot onion, herb & garlic dressing, lamb jus (M C SD) 19.95

CONFIT DUCK LEG potato rösti, spiced apple chutney, red wine sauce (M C E Mu SD) 19.95

COD LOIN yeast butter new potatoes, leek cream (F SD M C G) 19.95

SEABASS fricassée of peas, spinach & baby onions (F M C SD) 16.95

TEMPURA BANANA BLOSSOM pea purée, caper & shallot salsa (SD VE) 12.95

MUSHROOM WELLINGTON pinenuts, tarragon & mustard mashed potatoes (V G Mu E SD C M N) 12.95

STEAKS

served with confit tomato & frites, choose your sauce:

beurre café de Paris (M MU SD) peppercorn (M SD Mu) red wine (SD) or beurre maitre d'hotel (M SD)

8oz RIBEYE **21.95** / 10oz RIBEYE **25.95**

WiFi password: **bonjour2022**

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

SIDES

POTATO PURÉE (V M) 2.95	FRITES (V) 2.95
WILTED SPINACH (M) 2.95	CJ VEGETABLE PAN (V M) 3.25
GRATIN DAUPHINOIS POTATOES (V M) 3.55	MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

CRÈME BRÛLÉE shortbread biscuit (V M G E) 6.95
BLANC MANGÉ compressed pineapple, pink peppercorn, candied almond, coconut milk (VE N SD) 6.75
CHOCOLATE BROWNIE coffee cream (V G E N M) 7.25
PASSIONFRUIT CHEESECAKE mango salsa (V M E G) 6.25
TARTE AU CITRON raspberries, chantilly cream (V G M E) 6.75
FROMAGES (M G) not included in the Prix Fixe offer 3 pieces 8.95 / 4 pieces 11.95 served with artisan biscuits, grapes & homemade chutney
Camembert Le Fin Normand, Roquefort, Fourme d'Ambert, Goat's Cheese, Comté, Tomme de Montagny

PRIX FIXE MENU

Monday - Saturday 12pm - 6pm

2 courses 16.95 • 3 courses 19.95

ENTRÉES

CELERIC & APPLE SOUP herb croutons (G V SD C)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
HOMEMADE BLACK PUDDING celeriac & wholegrain mustard remoulade (E SD Mu G)
MACKEREL PÂTÉ crème fraîche, cucumber (F M Mu G)
BEETROOT TERRINE goats cheese mousse, toasted pumpkin seeds (V N M SD)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise **

DEMI POULET RÔTI lemon & herb or spicy butter, frites, salad, aioli (M Mu C E) **
PAN SEARED BREAST OF CHICKEN wild mushroom & bacon cream (M C SD)
PORK BELLY roast cauliflower, cauliflower puree (M C SD)
SEABASS fricassée of peas, spinach & baby onions (F M C SD)
MUSHROOM WELLINGTON pinenuts, tarragon & mustard mashed potatoes (V G Mu E SD C M N)

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

for parties of 8 and more a discretionary service charge of 10% will be added to your bill.
All gratuities will be shared with the whole team