



chez jules

## MENU DU JOUR

MARDI 14 JUIN 2022



### TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 27.50pp

select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'

choose between cidre breton (1L), house white or red wine or UPGRADE to

PICPOUL DE PINET, Cave de l'Ormarine, Languedoc-Roussillon 6.00

MALBEC La Vigne, South of France 4.50

LE PETIT BONBON ROSÉ, Vin de France 4.50

CREMANT (Sparkling Wine) Bouvet-Ladubay, Loire 10.00

### ENTRÉES

CREAM OF MUSHROOM & TARRAGON SOUP croutons (G M 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, charred cucumber (Cr M G SD E Mu C) 8.25

GRILLED MACKEREL FILLET gooseberry & ginger purée, cucumber & celery salsa (F C SD Mu) 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 LOIN STEAK roast cauliflower, cauliflower purée (M C SD) 14.95

CHARGRILLED 8oz RIBEYE STEAK confit tomato, frites, peppercorn sauce (M Mu SD) 21.95 \*\*

DUCK BREAST 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

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
<b>Camembert Le Fin Normand, Roquefort, Fourme d'Ambert, Goat's Cheese, Comté, Tomme de Montagny</b>

## PRIX FIXE MENU

Monday - Saturday 12pm - 6pm

2 courses 16.95 • 3 courses 19.95

### ENTRÉES

CREAM OF MUSHROOM & TARRAGON SOUP croutons (G V M SD C)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
HOMEMADE BLACK PUDDING celeriac & wholegrain mustard remoulade (E SD Mu G)
GRILLED MACKEREL FILLET gooseberry & ginger purée, cucumber & celery salsa (F C SD Mu)
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 LOIN STEAK 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)

VEGETARIAN diners may select any main course from our menu as part of the Prix Fixe menu  
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