

chez jules

MENU DU JOUR

MARDI 24 JANVIER 2023

TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 27.95pp

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
MUSCADET DE SEVRE ET MAINE SUR LIE, Domaine de la Tourmaline, Loire 6.00

GRENACHE CHEZ JULES 25 ANNÉES, Domaine Viranel, Languedoc 8.00

LA BOUTIQUE BONBON ROSÉ, Vin de France 4.50

CREMANT (Sparkling Wine) Bouvet-Ladubay, Loire 10.00

ENTRÉES

MUSHROOM & TARRAGON SOUP herb oil (V M C SD) 4.95

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

CHICKEN & MUSHROOM TERRINE tarragon emulsion, smoked salt croute (M G E SD) 6.95

CUISSES DE GRENOUILLE crispy frog legs, aioli (M G E) 7.95

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.25 / 15.95

SMOKED MACKEREL PÂTÉ horseradish crème fraîche, cucumber (F M SD G) 6.95

MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD) 7.95

APPLE & FENNEL SALAD toasted hazelnuts, pomegranate, pumpkin seeds (VE N Mu SD) 6.95

BEETROOT TERRINE goats cheese mousse, beetroot puree (V SD M C) 7.25

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 (C SD) 17.95

DEMI POULET RÔTI lemon & herb or mild spiced oil, frites, salad, aioli (M Mu C E) 14.95 **

CHICKEN BREAST new potatoes, sautéed bacon & baby onion, red wine jus (SD C G M) 14.95

PORK & BACON CASSEROLE herb crumb (SD G C) 15.95

8OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce (SD M Mu) 21.95**

COD LOIN curried cauliflower purée, herb cream (F SD C M) 17.95

SEABASS confit celeriac, spinach veloute (F SD M C) 16.95

CONFIT NEW POTATOES & LEEK PRESS herb sauce, yeast buttered king oyster mushroom (V M C SD) 13.95

MUSHROOM PASTRY SLICE lentil sauce (VE G C SD) 13.95

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

STICKY WINTER PUDDING toffee sauce, plum compote (V M G SD E) 6.95
CRÈME BRÛLÉE shortbread biscuit (V G E M) 7.25
PLANT BASED COFFEE CARAMEL raisins (VE SD) 6.95
TARTE AU CITRON crème fraîche (V G E M) 7.25
CHOCOLATE DELICE raspberries (V G E M) 7.95
WHITE CHOCOLATE & CHERRY RIPPLE CHEESECAKE cherry compote (V E G M) 6.95
FROMAGES selection of french cheeses, grapes, chutney, artisan crackers (M SD G) 3 pieces 8.95 / 4 pieces 11.95 not included in the Prix Fixe offer or Tuesday Wine offer

Camembert Le Fin Normand, Fourme d'Ambert, Comté, Tomme de Montagny

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 17.95 • 3 courses 20.95

ENTRÉES

MUSHROOM & TARRAGON SOUP herb oil (V M C SD)
CHICKEN & MUSHROOM TERRINE tarragon emulsion, smoked salt croute (M G E SD)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
SMOKED MACKEREL PÂTÉ horseradish crème fraîche, cucumber (F M SD G)
APPLE & FENNEL SALAD toasted hazelnuts, pomegranate, pumpkin seeds (VE N Mu SD)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise **
CHICKEN BREAST new potatoes, sautéed bacon & baby onion, red wine jus (SD C G M)
DEMI POULET RÔTI lemon & herb or mild spiced oil, frites, salad, aioli (M Mu C E) **
PORK & BACON CASSEROLE herb crumb (SD C G)
SEABASS FILLET confit celeriac, spinach veloute (F SD C M)
CONFIT NEW POTATOES & LEEK PRESS herb sauce (V M C SD)

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

Our entire team's priority is YOU, our guest. We believe every role in our restaurant is of equal importance to achieving our goal of providing our guests the best possible experience. In effort to reward everyone equally we have implemented a **discretionary gratuity of 8.5%** to be split evenly amongst the entire team. Of course, it is always up to each guest to determine the gratuity amount they feel appropriate. Should you wish to modify or for any reason prefer not to leave any gratuity, then just let us know and we will change it without any questions asked