

chez jules

MENU DU JOUR

VENDREDI 26 MAI 2023

APÉRITIFS

RICARD pastis (25ml) 3.95

PINEAU DES CHARENTES (50ml) 5.75

POL ROGER champagne (125ml) 11.95

KIR ROYALE champagne, crème de cassis 8.95

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.75

BEEF CROQUETTES sweet chilli mayonnaise (M C Mu G S SD E)
5.25

MIXED OLIVES (VE Mu SD) 3.95

ENTRÉES / STARTERS

RED LENTIL & PEPPER SOUP croûtons (V SD C G) 5.50

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

ASPARAGUS MOUSSE puffed potatoes, asparagus salad (V Mu E SD M) 7.25

CUISSES DE GRENOUILLE frog legs, herb crumb (M G) 7.95

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.95 / 15.95

PORK TERRINE wholegrain mustard mayonnaise, dressed leaves (C E G Mu M SD) 7.25

CURED MACKEREL fennel & orange salad (F SD C Mu) 8.95

BREADED COD CHEEKS salsa verde, pea shoot salad (F SD Mu G) 7.95

BETROOT & PICKLED CUCUMBER SALAD hazelnuts, pumpkin seeds (VE N Mu SD) 7.50

PLATS DE RÉSISTANCE

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

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 18.95

DEMI POULET RÔTI lemon & herb or mild spiced oil, frites, salad, aioli (M Mu C E) 15.95 **

PORK LOIN STEAK puy lentils, caramelised apple purée, crispy onions (SD G C) 15.95

CHICKEN BREAST bacon and leek cream (SD M C) 15.95

BRAISED SHOULDER OF LAMB creamed potatoes, sticky apricots (SD M C) 23.95

SEABASS sautéed potatoes, sauce vierge (F SD C) 18.95

CHALK STREAM TROUT haricot au beurre citron, artichoke veloute (F C M) 19.95

BROCCOLI & FOURME D'AMBERT CHEESE TART red onion chutney (V C M G SD) 14.95

TEMPURA BANANA BLOSSOM pea purée, tomato & caper salsa (VE C SD) 13.95

STEAKS

served with confit tomato & frites, choose your sauce:

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

8oz RIBEYE 23.95 / 10oz RIBEYE 27.95

WiFi password: chezjules1997

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

chez jules

POTATO PURÉE (V M) 3.50
GRATIN DAUPHINOIS POTATOES (V M) 3.95
FRITES (V) 3.50

SIDES

CJ VEGETABLE PAN (V M) 3.95
MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

ALMOND & MARMALADE FRANGIPANE TART chantilly cream, apricots (V G E M) 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 BROWNIE white chocolate sauce, toffee popcorn (V N G E M) 6.95
WHITE CHOCOLATE & CARAMEL CHEESECAKE (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**

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

PRIX FIXE MENU

12pm - 6pm

2 courses 18.95 • 3 courses 22.95

ENTRÉES

RED LENTIL & PEPPER SOUP croûtons (V SD C G)
PORK TERRINE wholegrain mustard mayonnaise, dressed leaves (C E G Mu M SD)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
ASPARAGUS MOUSSE puffed potatoes, asparagus salad (V Mu E SD M)
BEETROOT & PICKLED CUCUMBER SALAD hazelnuts, pumpkin seeds (VE N Mu SD)

PLATS DE RÉSISTANCE

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

DEMI POULET RÔTI lemon & herb or mild spiced oil, frites, salad, aioli (M Mu C E) **
PORK LOIN STEAK puy lentils, caramelised apple puree, crispy onions (SD G C)
CHICKEN BREAST bacon and leek cream (SD M C)
SEABASS sautéed potatoes, sauce vierge (F SD C)
BROCCOLI & FOURME D'AMBERT CHEESE TART red onion chutney (V C M G 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