

chez jules

## MENU DU JOUR

MARDI 23 MAI 2023

### TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 29.95pp

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

LE CHAPEAU NOIR SAUVIGNON BLANC Vin de France 6.00

GRENACHE CHEZ JULES 25 ANNÉES, Domaine Viranel, Languedoc 8.00

LA BOUTIQUE BONBON ROSÉ, Vin de France 4.50

BOUVET-LADUBAY Saumur Brut (Sparkling Wine), France 10.00

### ENTRÉES

CELERIAC & APPLE SOUP croûtons (V M 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

BEETROOT & 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 \*\*

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 puree, crispy onions (SD G C) 15.95

CHICKEN BREAST bacon, cream, charred baby gem (SD M C) 15.95

8OZ RIBEYE STEAK confit tomato, pea shoots, peppercorn sauce (SD M Mu) 22.95 \*\*

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

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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

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## SIDES

- POTATO PURÉE (V M) 3.50  
GRATIN DAUPHINOIS POTATOES (V M) 3.95  
FRITES (V) 3.50  
CJ VEGETABLE PAN (V M) 3.95  
MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

## DESSERTS ET FROMAGES

- ALMOND 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**

## PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 18.95 • 3 courses 22.95

### ENTRÉES

- CELERIAC & APPLE SOUP croûtons (V M 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 \*\*

- 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, cream, charred baby gem (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