

chez jules

MENU DU JOUR

MARDI 02 AVRIL 2024

TUESDAY WINE OFFER

2 courses and a BOTTLE OF HOUSE 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

ECLAT DE MERE SAUVIGNON BLANC Vin de France 6.00

LES FRÈRES LUMIÈRE CÔTES DU RHÔNE France 6.50

HAUT VOL ROSÉ Foncalieu, Languedoc, France 7.00

BOUVET CREMANT, France (sparkling wine) 10.00

ENTRÉES

ROAST BUTTERNUT SQUASH SOUP croutons (SD M VE G) 5.50

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

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

CHICKEN & WILD MUSHROOM TERRINE wholegrain mustard emulsion, crispy shallots (SD G C E Mu M) 7.95

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

MARINATED KING PRAWNS cucumber, chilli & coriander salad (F M SD) 7.95

SMOKED MACKEREL PATE golden raisin & caper purée (F SD G M) 7.95

BEETROOT & CHICORY SALAD pickled walnuts, plant based cheese curd (VE SD C N) 7.25

GRILLED GOATS CHEESE piperade, croûtes (V SD G M) 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) 18.95

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

PORK LOIN STEAK bacon & lentil casserole, apple pure (SD Mu) 15.95

BREAST OF CHICKEN leek & bacon cream sauce (M C SD) 16.95

8OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce (SD M Mu) 23.95**

FILLET OF SEABASS sautéed potatoes, spinach and herb cream sauce (F M SD) 17.95

BREADED PAN FRIED COD lemon butter, pomme purée, caper & cornichon dressing (F M SD G E) 19.95

WILD MUSHROOM RISOTTO pickled pink onions (V M SD) 14.95

SEASONAL VEGETABLE "SHEPHERD'S PIE" sweet potato mash (VE C SD) 14.95

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

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SIDES

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

ORANGE MARMALADE FRANGIPANE chantilly cream (V M G SD E) 7.25

CRÈME BRÛLÉE shortbread (V M E G) 7.95

PLANT BASED COFFEE CARAMEL raisins (VE SD) 6.95

TARTE AU CITRON crème fraîche, raspberries (V G E M) 7.25

DARK CHOCOLATE & COFFEE BROWNIE coffee cream, hazelnut praline (V N M E G SD) 7.75

WHITE CHOCOLATE & CHERRY CHEESECAKE chantilly cream (V M E G SD) 7.95

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 & Tuesday wine offer

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

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 18.95 • 3 courses 22.95

ENTRÉES

ROAST BUTTERNUT SQUASH SOUP croutons (SD M VE G)

GRILLED GOATS CHEESE piperade, croûtes (V SD G M)

CHICKEN & WILD MUSHROOM TERRINE wholegrain mustard emulsion, crispy shallots (SD G C E Mu M)

SMOKED MACKEREL PATE golden raisin & caper purée (F SD G M)

BETROOT & CHICORY SALAD pickled walnuts, plant based cheese curd (VE SD C N)

PLATS DE RÉSISTANCE

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

BREAST OF CHICKEN bacon & leek cream sauce (M C SD)

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

PORK LOIN STEAK bacon & lentil casserole, apple pure (SD Mu)

FILLET OF SEABASS sautéed potatoes, spinach and herb cream sauce (F M SD)

WILD MUSHROOM RISOTTO pickled pink onions (V M 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