

chez jules

## MENU DU JOUR

MARDI 16 JUILLET 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

CREAM OF SWEETCORN SOUP cucumber & chilli salsa (C M V SD) 5.75

FRENCH ONION SOUP gruyère croûton (M SD G C) 7.25

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 8.25

HAM HOCK TERRINE mustard emulsion (SD E C G M Mu) 7.95

CUISSES DE GRENOUILLE frogs legs, herb crumb (M G) 8.25

CURRIED KING PRAWNS pickled lime purée, yoghurt, puffed potato (F G M SD Mu) 9.95

SMOKED MACKEREL PÂTÉ citrus crème fraîche, croûtes (F M SD E G) 7.95

ISLE OF WIGHT TOMATOES plant based cheese curd, basil & pinenut pistou (VE N) 7.50

GRILLED GOATS CHEESE lavender honey, croûtes (V SD G M) 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) 19.95

DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aioli (M Mu C E) \*\* 16.50

PORK LOIN STEAK creamy mustard sauce. crispy kale, tarragon oil (SD M C Mu) 16.95

BREAST OF CHICKEN demi glace, tomatoes, fennel, bacon & crispy shallots (C SD G) 16.95

8OZ RIBEYE STEAK confit tomato, frites, peppercorn sauce (M SD Mu) 24.95 \*\*

FILLET OF SEABASS sautéed potatoes, sauce vierge (F SD) 18.95

PAN FRIED HAKE casserole of pearl barley & summer vegetables finished with cream (F M SD C G) 23.95

SPINACH & RATATOUILLE CREPE topped with cheese (V M G C E SD) 15.95

TEMPURA BANANA BLOSSOM sweet potato mash, "cheese" sauce (VE C SD) 15.95

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

## 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) 7.50

**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) 7.50

**DARK CHOCOLATE & COFFEE BROWNIE** coffee cream, hazelnut praline (V N M E G SD) 7.95

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

**FROMAGES** selection of french cheeses, grapes, chutney, artisan crackers (M SD G)

3 pieces 9.95 / 4 pieces 12.95 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 19.95 • 3 courses 23.95

### ENTRÉES

**CREAM OF SWEETCORN SOUP** cucumber & chilli salsa (C M V SD)

**GRILLED GOATS CHEESE** lavender honey, croûtes (V SD G M)

**HAM HOCK TERRINE** mustard emulsion (SD E C G M Mu)

**SMOKED MACKEREL PÂTÉ** citrus crème fraîche, croûtes (F M SD E G)

**ISLE OF WIGHT TOMATOES** plant based cheese curd, basil & pinenut pistou (VE N)

### PLATS DE RÉSISTANCE

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

**BREAST OF CHICKEN** demi glace, tomatoes, fennel, bacon & crispy shallots (C SD G)

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

**PORK LOIN STEAK** creamy mustard sauce. crispy kale, tarragon oil (SD M C Mu)

**FILLET OF SEABASS** sautéed potatoes, sauce vierge (F SD)

**SPINACH & RATATOUILLE CREPE** topped with cheese (V M G C E 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