

chez jules

MENU DU JOUR

MARDI 30 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

CARROT AND GINGER SOUP croûtons (C M V G 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

CONFIT CHICKEN TERRINE apricots, parsley 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, choucrouté, tarragon oil (SD M C Mu) 16.95

BREAST OF CHICKEN toulouse sausage and bean cassoulet, crispy shallots (G SD C) 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

POACHED FILLET OF SALMON risotto & 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

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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

STRAWBERRY & VANILLA TART white chocolate & basil ganache 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

CARROT AND GINGER SOUP croûtons (C M V G SD)

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

CONFIT CHICKEN TERRINE apricots, parsley 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 toulouse sausage and bean cassoulet, crispy shallots (G SD C)

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

PORK LOIN STEAK creamy mustard sauce. choucrouté, 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