

chez jules

MENU DU JOUR

MERCREDI 10 JUILLET 2024

SPÉCIAL APÉRITIF

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

LEMONCELLO SPRITZ lemoncello, sparkling wine, soda
8.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.25

GARLIC & PARSLEY BAGUETTE (V M G) 3.95

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 4.95

BEEF CROQUETTES aioli (M C Mu G S SD E) 5.25

ENTRÉES / STARTERS

TOMATO & RED PEPPER SOUP croutons (G 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

CONFIT CHICKEN 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 ** (SD M)

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

BRAISED SHOULDER OF LAMB pomme purée, salt baked baby vegetables (SD M C G) 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

STEAKS

served with confit tomato & frites, choose your sauce:

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

8oz RIBEYE 24.95 / 10oz RIBEYE 28.95

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) 4.25

FRITES (V) 3.75

CJ VEGETABLE PAN (V M) 4.25

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

12pm - 6pm

2 courses 19.95 • 3 courses 23.95

ENTRÉES

TOMATO & RED PEPPER SOUP croutons (G M V SD)

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

CONFIT CHICKEN 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 ** (SD M)

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)

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