

chez jules

MENU DU JOUR

JEUDI 09 AVRIL 2026

SPÉCIAL APÉRITIF

PERNOD pastis 3.75
KIR ROYALE champagne, creme de cassis 10.95
ELDERFLOWER SPRITZ st germain, sparkling wine, soda
8.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.50
GARLIC & PARSLEY BAGUETTE (V M G) 4.25
GARLIC & PARSLEY BAGUETTE with cheese (V M G) 5.25

ENTRÉES / STARTERS

FRENCH ONION SOUP gruyère croûton (M G SD C) 7.75
COUNTRY VEGETABLE SOUP croutes (V SD G C) 5.95
CONFIT CHICKEN & BASIL PESTO TERRINE sundried tomato mayo, toasted bread (Mu M G E SD) 7.95
BEEF, MUSTARD & CHEESE CROQUETTES mustard emulsion (Mu C SD M E G) 7.95
GRILLED SARDINES spicy tomato ragout (F M C SD) 8.25
ESCARGOT snails in garlic butter, pastis & sourdough toast (M Mo SD G) 8.50
TARTIFLETTE potato, smoked bacon, shallots, cream, brie (M SD) 7.95
BAKED GOATS CHEESE green olive tapenade, croûtes (V G SD M) 7.95
SMOKED MACKEREL PATE citrus crème fraîche, croûtes (F SD G Mu M) 7.95
WALDORF SALAD WITH SHROPSHIRE BLUE celery, apple, walnuts, grapes (V M C N SD)
VE option available 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) 20.95
DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aioli (M Mu C E) ** 16.95
RUMP OF LAMB pommes anna, ramson sauce (SD C M) 24.95
CHICKEN BREAST peas a la français (M C SD) 16.95
CONFIT PORK BELLY pomme purée, white cabbage slaw, creamy whole grain mustard sauce (SD M C Mu) 18.95
PAN FRIED SEABASS FILLET sauté new potatoes, lemon butter, sauce vierge (C M SD F) 18.95
COD LOIN spring greens & Comté risotto, crispy leeks (F M C G SD) 24.95
SAVOURY CRÊPE ratatouille, tomato sauce, glazed with cheese (V G M E SD) 15.95
MUSHROOM & SPINACH WELLINGTON plant based cheese sauce, tenderstem broccoli, smoked almonds
(VE G C N 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)

6oz BAVETTE (served medium) 18.95 / 8oz RIBEYE 25.95 / 10oz RIBEYE** 29.95**

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