

chez jules

MENU DU JOUR

JEUDI 07 MAI 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

PORK, MUSTARD & ONION CROQUETTE mustard
emulsion (C SD M Mu E G) 1.50

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

CREAM OF BROCOLLI & CHEDDAR SOUP gruyer crisp (V SD M C) 5.95

HAM HOCK TERRINE homemade picallili, croûtes (Mu M G E SD) 7.95

GRILLED SARDINES picked fennel, tomato & chilli ragout (F 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 FOURME D'AMBERT 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 fondant potato, cauliflower croquette, lamb jus, black garlic mayonnaise (SD M E C G) 24.95

CHICKEN BREAST ragu of beans & leeks bound with cream, red wine reduction, crispy roquette (C M SD) 16.95

CONFIT PORK BELLY BONNE FEMME pomme purée, bacon & baby onion sauce (SD M C) 18.95

PAN FRIED SEABASS FILLET pea & Comté risotto, pickled pink onions (C M SD F) 18.95

COD LOIN crushed new potato, asparagus, capers & chives, white wine sauce (F M C SD) 24.95

BEEF TOMATO stuffed with butternut squash, spinach & cream cheese, red pepper veloute (V M 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