

chez jules

## MENU DU JOUR

MERCREDI 03 JUIN 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

BEEF, 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 MUSHROOM & TARRAGON SOUP croûtons (V SD M C G) 5.95

HAM HOCK, CELERIAC & GHERKIN TERRINE mustard mayo, toasted baguette (Mu M G E SD) 7.95

GARLIC BUTTER SAUTEED KING PRAWNS lime pickle, yoghurt, puffed potato (Cr G C M 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

GOATS CHEESE MOUSSE beetroot tartare, beetroot purée, smoked salt croûte (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 pomme Anna, cauliflower croquette, lamb jus, black garlic mayonaise (SD M E C G) 24.95

CHICKEN BREAST wild mushroom risotto, crispy kale, white truffle oil (C M SD) 16.95

CONFIT PORK BELLY creamed savoy cabbage & bacon, caramelised apple purée (SD M C) 18.95

PAN FRIED SEABASS FILLET pomme purée, watercress veloute, pickled pink onions (C M SD F) 18.95

COD LOIN crushed new potato cake with capers and spring onion, asparagus, white wine sauce (F M C SD) 24.95

FILO PARCEL stuffed with butternut squash, spinach & cream cheese, red pepper veloute (V G 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