chez jules

MENU DU JOUR

MARDI 22 SEPTEMBRE 2026

TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 32.95pp
select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'
choose between house white, red or rosé or UPGRADE to

LES GARRAUDES SAUVIGNON BLANC, Franc 6.00
KELTEHUE MALBEC, Argentina 7.00
BOUVET CREMANT, France (sparkling wine) 10.00

ENTRÉES

FRENCH ONION SOUP gruyère croûton (M G SD C) 7.95

CREAM OF MUSHROOM & THYME SOUP croûtons (V M SD G C) 5.95

CONFIT PORK BELLY & SAGE TERRINE mustard emulsion, croûtes (G E SD M Mu) 7.95

MOULES MARINIERE creamy & white wine sauce, parsley & shallots (Mo, M SD) 8.50

ESCARGOT snails in garlic butter, pastis & granary toast (M Mo SD G) 8.75

TARTIFLETTE potato, smoked bacon, shallots, cream, brie (M SD) 7.95

BEETROOT TERRINE goats cheese mousse, pickled golden beetroot, smoked salt croûte (V G SD M) 7.95

GRILLED MACKEREL crushed new potato & caper salad, radish, lemon dressing (F SD Mu) 7.95

TENDERSTEM BROCCOLI SALAD hazelnuts, pomegranate molasses (VE SD N Mu) 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) 21.95

DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aïoli (M Mu C E) ** 17.95

CHICKEN BREAST butternut squash & sage risotto, gruyere & herb crumb (C M SD) 17.95

PORK BELLY cassoulet of sausage, tomato & butter beans (SD G M C) 18.95

PAN FRIED SEABASS FILLET sauteed new potatoes, sauce vierge, lemon butter (C M SD F) 19.95

8OZ RIBEYE STEAK confit tomato, frites, peppercorn sauce (SD M Mu) 25.95**

5OZ RUMP STEAK confit tomato, frites, peppercorn sauce (SD M Mu) 19.95**

COD LOIN spring onion pomme purée, soft herb crust, white wine sauce (F M G C SD) 25.95

WILD MUSHROOM & LEEK PITHIVIER chestnut mushroom velouté, truffle oil, toasted seeds (Ve G C SD S SS) 16.95

AUBERGINE & CHEDDAR ESCALOPE ragu of tomato & aubergine, crispy rocket (V SD E N M G C) 16.95

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