chez jules

PRIX FIXE MENU

MERCREDI 04 NOVEMBRE 2026

12pm - 6pm

2 courses 20.95 • 3 courses 25.95

ENTRÉES

TOMATO & BASIL SOUP crème fraîche (V M SD C)

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

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

SMOKED TROUT & SALMON PATE cornichon salad, croûtes (F SD M G C)

ROASTED BUTTERNUT SQUASH SALAD kale, spinach, fennel, pomegranate, pumpkin seeds (VE SD Mu)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise **

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

CHICKEN BREAST ragu of wild mushrooms & bacon, crispy shallots (C G M SD)

STEAK FRITES 5oz rump steak, frites, confit tomato**

PORK BELLY pomme purée, red wine sauce, caramelised apple purée (SD C M)

PAN FRIED SEABASS FILLET sautéed new potatoes, tomato & olive salsa, herb oil (C SD F)

COURGETTE & ONION FRITTER casserole of beans & spinach (Ve C SD)

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

DESSERTS

CHERRY FRANGIPANE chantilly, cherry compote (V M G SD E N)

CRÈME BRÛLÉE shortbread (V M G E SD)

PLANT BASED COFFEE CARAMEL Pedro Ximinez raisins (VE SD)

TART AU CITRON crème fraîche, raspberries (V M G SD E)

CHOCOLATE DELICE chantilly, hazelnut praline (V N SD G M)

BAKED ALSACE CHEESECAKE chantilly cream, orange segments (V M E G SD)

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