

CHEZ JULES

- CUISINE DE TRADITION - VINS DE PROPRIÉTÉ -

Appetizers

Appetizer / Main course

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| SOUPE DU JOUR | 6 |
| FRENCH ONION SOUP | 10 |
| AVOCADO COCKTAIL WITH NORDIC SHRIMPS, Cognac rosée sauce, lemon | 12 |
| SMOKED SALMON, crème fraîche, marinated cucumber, capers, red onions | 15 |
| WARM GOAT CHEESE SALAD, beets, honey and roasted walnuts | 11 / 18 |
| DUCK FOIE GRAS AU TORCHON, handmade bread, citrus marmelade, hazelnuts | 19 |
| DUCK SALAD, confit gizzards, smoked duck breast, quail egg, foie gras, croutons | 12 / 20 |
| CERVELLE DE CANUT, fresh cheese specialty from Lyon | 8 |
| COQUILLE ST-JACQUES, pan-seared scallops, shrimps, slow-simmered leek, emmenthal cheese | 16 |
| MIXED GREENS SALAD, fresh parmesan shavings, cherry tomatoes, house dressing | 7 / 12 |
| BURGUNDY ESCARGOTS IN SHELL, parsley butter - Plate of 6 or 12 | 8 / 14 |
| RABBIT SPREAD PATÉ, carrot jam | 11 |
| SALMON TARTAR « CHEZ JULES » | 13 / 24 |
| BEEF TARTAR À LA FRANÇAISE | 15 / 26 |

Main Course

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| SOLE MEUNIÈRE FILLET, foamy butter, pilaf rice | 22 |
| ROASTED SALMON FILLET, pine nuts virgin oil, slow-simmered leek, seasonal vegetables | 24 |
| FISH AND CHIPS «CHEZ JULES» 1 or 2 pieces | 17 / 24 |
| CHICKEN SUPREME, yellow wine sauce from Jura, morels, creamy mashed potatoes, mushrooms | 27 |
| FLAMMEKUECHE, onions, lardons, arugula, cream sauce, emmenthal cheese | 18 |
| GRILLED FLANK STEAK WITH SHALLOTS, French fries | 27 |
| BRAISED BEEF CHEEK À LA BOURGUIGNONNE, creamy mashed potatoes, fine green beans | 28 |
| CONFIT DUCK LEG, sauteed potatoes and salad | 22 |
| SEARED VEAL LIVER, raspberry vinegar sauce, creamy mashed potatoes, sautéed mushrooms with parsley | 24 |
| CROQUE-MONSIEUR (ham and béchamel sandwich topped with cheese) | 16 |
| CROQUE-MADAME (croque-monsieur with an egg on top) | 18 |
| RAVIOLIS, truffle creamy sauce, parmesan, mushrooms, pine nuts, arugula | 24 |
| ROASTED PORK CHOP, mushroom sauce, fine green beans, scalloped potatoes | 25 |

Gluten free options are available

PLATTER TO SHARE

CHARCUTERIES AND FINE CHEESE SELECTION
25\$

Daily Specials

25 \$

MONDAY: ALL YOU CAN EAT FROG LEGS
TUESDAY: VEAL
WEDNESDAY: FOIE GRAS / CASSOULET
THURSDAY: ALSACIAN SAUERKRAUT
FRIDAY: BOUILLABaisse

Extras

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| GARLIC GREEN BEANS | 7 |
| CREAMY MASHED POTATOES | 7 |
| FRENCH FRIES | 6 |
| SAUTÉED MUSHROOMS, PARSLEY | 7 |
| SCALLOPED POTATOES | 7 |
| SEASONAL VEGETABLES | 7 |
| PILAF RICE | 6 |

Desserts

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| TRADITIONAL FLOATING ISLAND..... | 8 |
| CRÈME BRÛLÉE, Madagascar vanilla..... | 7 |
| CLASSIC PROFITEROLES, vanilla ice cream, chocolate sauce, grilled almonds..... | 8 |
| FLAMBÉED CRÊPES SUZETTES, candied orange..... | 12 |
| FRUIT SALAD..... | 6 |
| SORBETS..... | 7 |
| PEAR ALMOND TART..... | 9 |
| OLD-FASHIONED CHOCOLATE MOUSSE, shortbread cookies..... | 8 |
| CHEESE SELECTION, 3x20g..... | 14 |

Kids Menu

(One beverage included)

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| CROQUE-MONSIEUR, French fries..... | 10 |
| MINI-STEAK, French fries..... | 10 |
| MINI-SALMON, pilaf rice..... | 10 |
| PASTA WITH BUTTER..... | 10 |
| DUCK SHEPHERD'S PIE..... | 12 |

10 years old and under



Cocktails

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| BREAKFAST | 7:30 am - 10 am |
| LUNCH | Monday - Sunday : From 11:30 am |
| DINER | Sunday - Thursday : From 5:30 pm Friday - Saturday : From 5:30 pm |

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| FRENCH MARTINI Grey Goose vodka, Chambord, Malibu, pineapple juice, lime | 15 |
| FRENCH 75 Gin, sparkling wine, fresh lemon juice, simple syrup | 14 |
| SPRITZER White wine, lime juice, soda water | 11 |
| KIR CHANOINE OR KIR ROYAL Aligoté or sparkling wine, blackcurrant cream | 12 |
| LA BELLE VIE St-Germain, Gin Bombay Sapphire, Lillet, grapefruit juice | 14 |
| LE VIEUX CONTINENT Pineau des Charentes, Cognac, Grand-Marnier, lemon | 14 |