

# CHEZ JULES

- CUISINE DE TRADITION - VINS DE PROPRIÉTÉ -

## Appetizers

SOUPE DU JOUR	6
FRENCH ONION SOUP	10
BLACK PUDDING WITH APPLE COMPOTE, endives, watercress, hazelnut oil	13
SMOKED SALMON, crème fraîche, grilled rye bread, capers, red onions	12
WARM GOAT CHEESE SALAD, beets, honey and roasted walnuts	10 / 18
DUCK FOIE GRAS AU TORCHON, speculaas cookie crumble, morello cherries jelly	19
COD BRANDADE, grilled bread	10
CERVELLE DE CANUT, fresh cheese specialty from Lyon	7
COQUILLE ST-JACQUES, pan-seared scallops, shrimps, slow-simmered leek, emmenthal cheese	15
MIXED GREENS SALAD, fresh parmesan shavings, cherry tomatoes, olive oil and balsamic dressing	7 / 12
BURGUNDY ESCARGOTS IN SHELL, parsley butter - Plate of 6 or 12	8 / 14
RABBIT RILLETTES, carrot jam	11
SALMON TARTAR « CHEZ JULES »	13 / 24
BEEF TARTAR À LA FRANÇAISE	15 / 26

Gluten free options are available

Appetizer / Main course

## Main Course

SOLE MEUNIÈRE FILLET, foamy butter, pilaf rice	22
ROASTED SALMON FILLET WITH SORREL, celeriac purée, roasted tomato, slow-simmered leek, Brussels sprouts	24
FISH AND CHIPS «CHEZ JULES» 1 or 2 pieces	17 / 23
CHICKEN SUPREME, yellow wine sauce from Jura, morels, creamy mashed potatoes, mushrooms	26
SWEETBREADS BOUCHÉES À LA REINE, flaky pastry, creamy mushroom sauce, seasonal vegetables	29
GRILLED FLANK STEAK WITH SHALLOTS, French fries	26
BRAISED BEEF CHEEK À LA BOURGUIGNONNE, creamy mashed potatoes, fine green beans	28
CONFIT DUCK LEG, sautéed potatoes and salad	22
SEARED VEAL LIVER, raspberry vinegar sauce, creamy mashed potatoes, sautéed mushrooms with parsley	23
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	20
ROASTED PORK CHOP, mushroom sauce, fine green beans, scalloped potatoes	24
BRAISED LAMB SHANK, prunes and sweet wine sauce, caramelized onions potato purée, vegetables	29

### PLATTER TO SHARE

CHARCUTERIES AND FINE CHEESE SELECTION  
25\$

## Daily Specials

25 \$

**MONDAY: ALL YOU CAN EAT FROG LEGS**  
**TUESDAY: DUCK**  
**WEDNESDAY: CASSOULET**  
**THURSDAY: ALSATIAN SAUERKRAUT**  
**FRIDAY: BOUILLABAISSE**  
**SATURDAY AND SUNDAY: OYSTERS**

## Extras

GARLIC GREEN BEANS	8
CREAMY MASHED POTATOES	7
FRENCH FRIES	6
SAUTÉED MUSHROOMS, PARSLEY	8
SCALLOPED POTATOES	8
SEASONAL VEGETABLES	8
PILAF RICE	7

## Desserts

OLD-FASHIONED CHOCOLATE MOUSSE, shortbread cookies.....	7
CRÈME BRÛLÉE, Madagascar vanilla.....	8
CLASSIC PROFITEROLES, light cream, chocolate sauce, grilled almonds.....	8
FLAMBÉED CRÊPES SUZETTES, candied orange.....	12
FRUIT SALAD.....	6
SORBETS.....	6
LEMON MERINGUE PIE.....	8
TRADITIONNAL FLOATING ISLAND.....	8
CHEESE SELECTION, 3x30g.....	13

## Kids Menu

(One beverage included)

CROQUE-MONSIEUR, French fries.....	10
MINI-STEAK, French fries.....	10
MINI-SALMON, pilaf rice.....	10
PASTA WITH BUTTER.....	10

10 years old and under



## Cocktails

BREAKFAST	7:30 am - 10 am
LUNCH	Monday - Friday 11:30 am - 1:30 pm
DINER	Sunday - Thursday : From 5:30 pm Friday - Saturday : From 5:30 pm

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, Dry gin, Lillet, grapefruit juice	14
LE VIEUX CONTINENT Pineau des Charentes, Cognac, Grand-Marnier, lemon	14