

CHEZ JULES

- CUISINE DE TRADITION - VINS DE PROPRIÉTÉ -

Appetizers

SOUP OF THE DAY	8
FRENCH ONION SOUP, <i>Emmenthal Cheese</i>	13
FOIE GRAS « AU TORCHON », <i>Ginger Bread, Apple and Rhubarb Chutney</i>	24
HOMEMADE MAPLEWOOD SMOKED SALMON <i>Lemon Sour Cream, Blinis</i>	18
COQUILLE ST-JACQUES, <i>Scallops, Shrimps, Leak, Emmenthal Cheese</i>	19
MIXED GREENS, <i>Cherry Tomatoes, Parmesan Shavings, House Dressing</i>	10
BURGUNDY ESCARGOTS, <i>Parsley and Garlic Butter</i>	
	6 Escargots : 14
	12 Escargots : 22
SALMON TARTAR, <i>Lime, Scallion, Mayonnaise, Croûtons</i>	15
BEEF TARTAR, <i>Pickles, Onions, Croûtons</i>	17

Main Course

SOLE MEUNIÈRE FISH, <i>Lemon Butter Creamy Mashed Potatoes, Fine Green Beans</i>	27
GRILLED SALMON FILLET, <i>Virgin Sauce Carrot Mash, Seasonal Vegetables</i>	31
BRAISED BEEF CHEEK BOURGUIGNON, <i>Creamy Mashed Potatoes, Lardons, Mushrooms, Onions, Fine Green Beans</i>	32
VEAL FLANK STEAK (200gr), <i>Peppercorn Sauce, French fries</i>	35
SLOW-COOKED PORK TENDERLOIN, <i>Old-Fashion Mustard Sauce Fingerling Potatoes Sautéed in Garlic and Parsley, Seasonal Vegetables</i>	31
TRUFFLE AND WILD MUSHROOM RAVIOLIS, <i>Cream, Parmesan, Arugula</i>	29
CONFIT DUCK LEG, <i>Scalloped Potatoes (Dauphinois), green salad</i>	28
BRAISED LAMB SHANK À LA PROVENÇALE <i>Creamy Mashed Potatoes, Seasonal Vegetables</i>	37

Please Notify Our Staff of All Allergies or Intolerances When Ordering Your Menu and Dessert

CHEZ JULES' CLASSIC

FROG LEGS SAUTÉED IN GARLIC AND PARSLEY BUTTER, French Fries-
MAIN 25\$ / « ALL YOU CAN EAT » 35\$

Platter to share

ASSORTMENT OF CHARCUTERIES
AND FINE QUÉBEC CHEESES

28

Extras

GARLIC GREEN BEANS	8
CREAMY MASHED POTATOES	7
FRENCH FRIES	6
SEASONAL VEGETABLES	8
SCALLOPED POTATOES (DAUPHINOIS)	9

Desserts

TRADITIONAL FLOATING ISLAND, <i>Crème Anglaise, Caramel, Almonds</i>	9
CRÈME BRÛLÉE OF THE DAY, <i>Madeleine</i>	9
LEMON MERINGUE PIE	9
CLASSIC CHOCOLATE MOUSSE, <i>Cat Tongue Cookies</i>	9
OLD-FASHIONED RICE PUDDING	9
QUÉBEC FINE CHEESE BOARD (3 x 30gr)	15

Kids Menu

(10 y.o. and under /Includes a Beverage)

BEEF BURGER, <i>French fries</i>	10
MINI-SALMON, <i>Mashed potatoes</i>	10
DUCK PARMENTIER (<i>Shaved Duck Confit, Mashed Potatoes</i>)	12



Cocktails

FRENCH MARTINI, <i>Grey Goose vodka, Chambord, Malibu, Pineapple Juice, Lime</i>	15
FRENCH 75, <i>Gin, Sparkling Wine, Fresh Lemon Juice, Simple Syrup</i>	15
APÉROL SPRITZ, <i>Sparkling wine, Apérol, Soda</i>	14
KIR ROYAL, <i>Sparkling Wine, Blackcurrant Cream</i>	12
LA BELLE VIE, <i>Bombay Sapphire, Lillet, Eiderflower Liquor, Grapefruit Juice</i>	15
LE VIEUX CONTINENT, <i>Pineau des Charentes, Cognac, Grand-Marnier, Lemon</i>	16

Hard Seltzer

VIZZY BLUEBERRY / POMEGRANATE, 355ml	7
VIZZY MANGO / PINEAPPLE, 355ml	7



Beers

DRAFT :	Galss / Pint	BOTTLED :	
HEINEKEN EXTRA COLD	8 / 12	HEINEKEN	8
TROU DU DIABLE : WHITE IPA	8 / 12	HEINEKEN NON-ALCOHOLIC	6
BRASSEUR DE MONTRÉAL: <i>Blond, Red or IPA</i>	9	MACTAVISH American Pale Ale (LE TROU DU DIABLE)	8
BELGIAN MOON	9	BELGIAN MOON	7