





SEAFOOD

	For 6	For 9	For 12
OYSTERS			
Green oysters Rock oysters from Normandy			
Saint-Vaast N°5	9,00€	13,00€	17,00€
Saint-Vaast N°3	15,00€	22,00€	29,00€
Special oysters from Normandy Hollow oyster with an opal and fleshy pulpit. Slighty iodized and sweet			
Demoiselles D'Agon N°3	19,00€	27,00€	35,00€
Speciales Gillardeau Hollow oysters bred in Marennes-Oléron. Fleshy pulpit with its unique taste			
Gillardeau N°2	23,00€	35,00€	42,00€

SHELLFISH

Whelks (400 gr)	15,00€
Clams (the 6 pieces)	7,00€
Arkshells (the 6 pieces)	5,00€

CRUSTACEAN

Grey shrimps (100 gr)	7,00€
Pink shrimps (250 gr)	8,00€
Crab claws (2)	12,00€
Scampi (4)	27,00€
Half lobster (European)	38,00€

Rye bread, mayonnaise, butter, lemon and vinegar are included

SEAFOOD

SEAFOOD PLATTERS

L'invasion de la mer (for two persons) 130,00 €
18 oysters, 4 arkshell, 4 clams, whelks (400 gr), grey shrimps, 8 pink shrimps, 4 scampis, 4 crab claws, 1 lobster

Le Volcan d'or 49,00 €
9 oysters, 2 arkshell, 2 clams, whelks (200gr), grey shrimps, 4 pink shrimps, 2 scampis, 2 crab claws

L'Etoile du Sud 35,00 €
8 oysters, 1 arkshell, whelks (200 gr), grey shrimps, 4 pink shrimps, 1 scampi

SEAFOOD DISCOVERIES

Chancellor (14 oysters) 29,50 €
5 Saint-Vaast n°3, 5 Saint-Vaast n°5, 1 Gillardeau n°2, 3 Demoiselles d'Agon n°3

Cascabel 30,00 €
2 crab claws, whelks (350 gr), 1 scampi, pink shrimps (125 gr)

Sandorf 19,50 €
6 Saint-Vaast n°3, 1 arkshell, 1 clam, 3 pink shrimps, whelks (150 gr)

Orénoque (10 oysters) 23,00 €
3 Saint-Vaast n°3, 3 Saint-Vaast n°5, 1 Gillardeau n°2, 3 Demoiselles d'Agon n°3



STARTERS

Salmon tartare with smoked salmon	13,00€
Tomato carpaccio and its smoked burrata	13,00€
Tuna tataki with sesame <i>lemon gel, buckwheat</i>	14,00€
Duck foie gras <i>red fruits chutney</i>	18,00€
The discovery of the oyster	13,00€
<i>(1 Saint-Vaast n°5, 1 Saint-Vaast n°3, 1 Demoiselle d'Agon n°3, 1 Gillardeau n°2)</i>	
Melon tartare <i>cucumber, feta, ham, watermelon</i>	10,00€
Ficelle Picarde <i>crêpe filled with mushroom, ham, cream</i>	9,00€





DISHES

SUGGESTION OF THE MONTH

Bouchot mussels with white wine or cream *french fries* 20,00 €

Marinated leg of lamb pavé with chimichurri sauce 34,00 €
vegetables tian, mini broccoli

FISHES

Fish sauerkraut *salmon, haddock, fish of the moment, langoustine, white butter sauce* 30,00 €

Gambas skewer served with a thai salad 22,00 €
chinese cabbage, carrots, cucumber, corn cod, orange, red onion, cilantro

Tuna steak with zucchini curry sauce 26,00 €
sauteed green beans, roasted cherry tomatoes

Salmon and gambas cooked a la plancha, virgin sauce 22,00 €
vegetables wok, french fries

MEATS

Rumsteak filet with pepper sauce (200gr, vbf) *french fries* 27,00 €

Veal kidneys and sweetbread *with mashed potatoes* 28,00 €

« Jules » beef tartare *half-cooked, vbf, french fries* 18,00 €

Beef tartare *prepared in the restaurant, french fries* 18,00 €

Andouillette AAAAAA wholegrain mustard sauce, french fries 20,00 €

Duck filet with honey *carrots mousseline, glazed baby carrots, roasted nectarine* 24,00 €

SNACKS

Jules burger 21,00 €
bun, minced beef vbf, goat cheese sauce, salade, confit tomatoes, smoked bacon, french fries

Double ficelle picarde *crêpe filled with mushroom, ham, cream* 19,50 €

SIDE DISHES 3 €

mashed potatoes - french fries - baby vegetables - green salad

THE MENUS

LUNCH MENU *(monday to friday noon only)*

Main course + drinks 18,00 €

Main course + dessert + drinks 22,00 €

MONDAY: beef tartare vbf or dish of the day

TUESDAY: bouchot mussels or dish of the day

WEDNESDAY: Ficelle picarde or dish of the day

THURSDAY: Mixed salad or dish of the day

FRIDAY: chicken fricassée with curry or dish of the day

FRESHNESS MENU 25,00 €

Plate around the salmon *smoked salmon, salmon tartare, marinated salmon in raspberry vinegar, fresh pasta with pesto*

Cottage cheese with its fruit compote, granola and a free coffee

JULES MENU 32,00 €

Choice of starter

tomato gaspacho or

Seafood platter or

(2 green oysters n°3, 2 green oysters n°5, 2 pink prawns, 1 clam, 1 arkshell, whelks, grey prawns)

Melon with serrano ham

Choice of main course

Sea bream rockfish or

eggplant caviar, arugula pesto

Chicken skewer oven baked potato

chive cream

Choice of dessert

Cafe gourmand or

Chicory tiramisu with red fruits or

2 scoops of ice cream



THE MENUS

NEMO MENU 32,00 €

4 green oysters n°3, 4 Demoiselles d'Agon n°3, 3 green oysters n°5, 1 Gillardeau N°2
2 scoops of ice cream

1/4 wine *(to select among wines in jug)*

1 coffee

ÉCAILLER MENU 30,00 €

3 green oysters n°3, 3 Demoiselles d'Agon n°3, 3 green oyster n°5, 2 clams, 2 shrimps
2 arkshells, whelks (150gr)

Café gourmand

1/4 wine *(to select among wines in jug)*

1 coffee

CHILDREN'S MENU 14,00 €

Chicken nuggets and french fries or

Salmon with potato puree or

Mini burger and french fries

Chocolate profiteroles or

2 scoops of ice cream

A drink of your choice (water, fruit juice or soda)





THE DESSERTS

THE CLASSICS

Coupe Jules	9,00 €
<i>Coffee ice cream, meringue, caramel, nuts, whipped cream</i>	
Boule « Jules Verne »	13,00 €
<i>Stuffed chocolate shell with hot chocolate</i>	
Profiteroles au chocolat	9,50 €
<i>Puff pastry, vanilla ice cream, hot chocolate, almond</i>	
Café gourmand	7,00 €
<i>1 coffee accompanied by 3 sweets</i>	

THE NOALTIES

The sheen of watermelon	9,00 €
<i>watermelon water, watermelon granita, cardamom crumble, fresh watermelon</i>	
Peach summer sweetness	10,00 €
<i>financier, jasmine ganache, roasted peach with honey and thyme, peach gel</i>	
Dubai chocolate delight	12,00 €
<i>chocolate biscuit, crispy kadaif and pistachio, chocolate ganache</i>	

THE ICES

2 scoops	5,00 €
3 scoops	7,00 €
<i>Vanilla, coffee, chocolate, salidou caramel, lemon, raspberry, pistachio, strawberry, blackcurrant, pineapple, Grand marnier</i>	

CHEESE

The plate of 3 cheeses	11,00 €
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Except for the ice cream, all our desserts are homemade