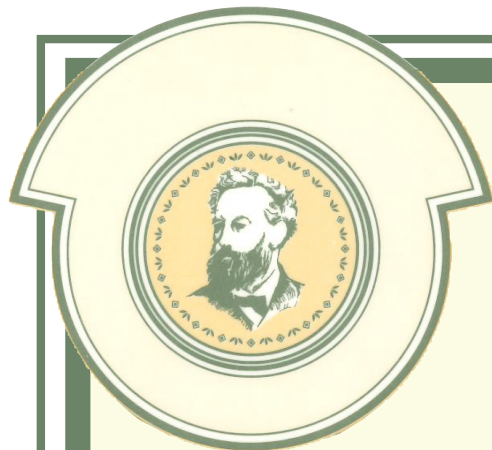


CARTE EXTRAORDINAIRE
BRASSERIE JULES





SEAFOOD

	Par 6	Par 9	Par 12
OYSTERS			
Green oyster			
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.			
Slightly iodized and sweet			
Demoiselles D’Agon N°3	19,00€	27,00€	35,00€
Special 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*

LES DÉCOUVERTES

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, bulots (150 gr)

Orénoque (10 huîtres) 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 €

Crab meat tartlet 14,50 €
Kiwi, avocado, yuzu mayonnaise

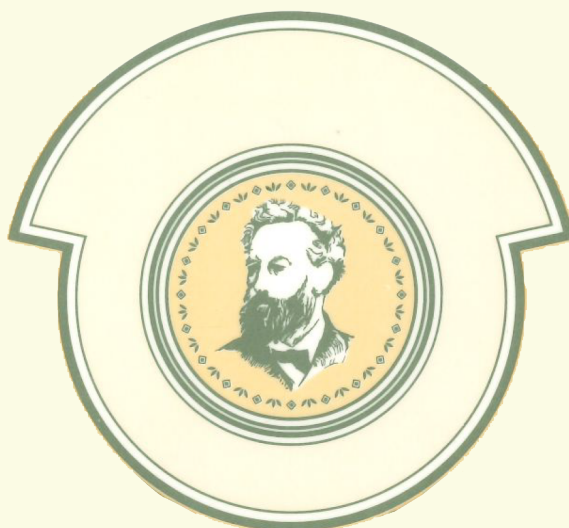
Sauteed snails with chanterelles 16,00€

Duck foie gras *fig chutney* 18,00 €

The discovery of the oyster 13,00 €
*(1 Saint-Vaast n°5, 1 Saint-Vaast n°3,
1 Demoiselle d'Agon n°3, 1 Gillardeau n°2)*

Eggs mayonnaise with pistachio 9,00 €
Dried bresaola

Ficelle picarde 9,50 €
Crêpe filled with mushroom, ham, cream





DISHES

SUGGESTION OF MONTH

Calf liver with girolles 33,00 €
Mushroom duxelle, confit shallot, sweet potato

FISHES

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

Pollack meuniere au curry 27,00 €
Cauliflower cream, roasted potatoes, romanesco

Fisherman's casserole 25,00 €
salmon, prawn, pollack, cream, vegetables

Salmon and coley marinated in wild garlic 24,00 €
Linguine, spinachs, chanterelles, cherry tomatoes

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

MEATS

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

Rumsteak filet with sauteed chanterelles (200gr, vbf) french fries 35,00 €

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 €

Knife cut sausage, red wine sauce, rattes purée 16,00 €

Confit lamb with spices 25,00 €
Butternut purée, chips and roasted

SNACKS

Jules burger 21,00 €
Burger bun, minced beef vbf, maroilles, beetroot pickles, salad, smoked bacon, french friess

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 : Andouillette, french fries, mustard sauce or dish of the day

Tuesday : Trout pavé with creamy risotto or dish of the day

Wednesday : Mixed salad or dish of the day

Thursday : Ficelle picarde or dish of the day

Friday : Coquillettes risotto with ham or dish of the day

FRESHNESS MENU 25,00 €

Plate around the salmon

Smoked salmon, salmon tartare, salmon ballotine with spinach, fresh pasta with pesto

Mouhalabieh and a free coffee

JULES MENU 32,00 €

Choice of starter

Cold avocado soup with shrimps *or*

Seafood platter *or*

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

Sautéed snails with vegetables

Choice of main course

Semi cooked salmon tartare *or*

Bell peppers sauce

Rabbit leg

Creamy corn, herb oil, carrots, salted pop-corn

Dessert

Café gourmand *or*

Caramel Toffee *or*

2 scoops of ice cream



THE MENUS

NEMO MENU 32,00 €

4 Saint-Vaast n°3, 4 Demoiselles d'Agon n°3, 3 Saint-Vaast n°5, 1 Gillardeau N°2

2 scoops of ice cream

¼ 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 oysters n°5, 2 clams,
2 pink shrimps, 2 arkshells, whelks (150 gr)

Café gourmand

¼ 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 scoop of ice cream

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





THE DESSERTS

THE CLASSICS

Coupe Jules 9,00 €
Coffee ice cream, meringue, caramel, nuts, whipped cream

Boule « Jules Verne » 13,00 €
Stuffed chocolate shell with hot chocolate

Profiteroles au chocolat 9,50 €
Puff pastry, vanilla ice cream, hot chocolate, almond

Café gourmand 7,00 €
1 coffee accompanied by 3 sweets

THE NOVALTIES

Crêpes suzette flambeed with Grand Marnier 12,00 €

Choc'olive 11,00 €
Chocolate cake with olive oil, chocolate mousse, confit olives

Almond vanilla and passion fruit delight 10,00 €
Diplomate cream almond and vanilla cake, passion fruit coulis, italian meringue

Plum tartelette and black sesame 10,00 €
Sweet dough, black sesame, black sesame ice cream, plum compote, roasted plums

THE ICES

2 scoops 5,00 €

3 scoops 7,00 €

Vanilla, coffee, chocolate, salidou caramel, lemon, raspberry, pistachio, strawberry, blackcurrant, pineapple, grand marnier

CHEESE

The plate of 3 cheeses 11,00 €
chêverrie de Canaples

Except for the ice cream, all our desserts are homemade

