

CARTE EXTRAORDINAIRE
BRASSERIE JULES





SEAFOOD

	For 6	For 9	For 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 oysters 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-Oleron Fleshy pulpit with its unique taste			
Gillardeau N°2	23,00€	35,00€	42,00€

SHELLFISH

Whelks (400 gr)	15,00€
Clam (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 arkshells, 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 scampis*

THE 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 scampis, pink shrimps (125 gr)

Sandorf 19,50 €
6 Saint-Vaast n°3, 1 arkshells, 1 clams, 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

- Exotic tuna tartare with mango and passion fruit 13,00 €
- Perfect egg with crab meat and herb emulsion 12,00 €
- Green asparagus with sauteed prawns in garlic 16,00€
green asparagus coulis
- Duck foie gras 18,00 €
apple chutney
- 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)*
- Mixed platter 20,00 €
charcuterie and cheese
- Focaccia with stracciatella and parma ham 13,50 €
- Ficelle picarde (*spécialité picarde*) 9,50 €
crêpe filled with mushroom, ham, cream
- Smoked salmon plate with its toasts 15,00 €



DISHES



SUGGESTION OF MONTH

Sole meunière with ratte potatoes purée..... 49,00 €
Depending on availability and based on weight our price may vary

FISHES

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

Tuna tataki with sesame seeds 25,00 €
wheat salad with cold-pressed oils

Fisherman's casserole 26,00 €
salmon, sea bass, prawn, cream, vegetables

Linguine with garlic prawns and wild garlic 26,00 €

MEATS

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

Rossini rumsteak filet (150gr, vbf), truffled port sauce, french fries 38,00 €

Veal kidneys and sweetbread with mashed potatoes 28,00 €

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

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

Veal confit with Zingarra sauce 29,00 €
mushroom royale, served with baby potatoes

Pork pluma (France) with Teriyaki-marinated 26,00 €
served with cherry tomatoes and baby potatoes

Grilled ribeye steak (France) with bearnaise sauce 37,00 €
choice of side (french fries, salad, mashed potatoes, vegetables)

SNACKS

Jules burger 19,50 €
burger bun, french beef, smoked pork belly with apples, camembert sauce, french fries

Double ficelle picarde crêpe filled with mushroom, ham, cream 19,50 €
french fries and salad

Fresh Salad mixed salad, cucumber, cherry tomatoes, mango, avocado 22,50 €
shrimp and julienned smoked salmon

THE MENUS

LUNCH MENU *(monday to friday noon only)*

Main course + drinks 18,00 €

Main course + Dessert + drink 22,00 €

Monday : Mussel or dish of the day

Tuesday : Honey glazed confit pork shoulder or dish of the day

Wednesday : Fish burger or dish of the day

Thursday : Mixed salad or dish of the day

Friday : Croque Monsieur or dish of the day

FRAICH MENU 25,00 €

*Mixed salad, cucumber, cherry tomatoes, mango, avocado
shrimp, and julienned smoked salmon*

Chocolate verrine with viennese cream

Free coffee

JULES MENU 32,00 €

Choice of starter

Chicken pastilla with almonds *or*

Seafood platter *or*

(2 Saint-Vaast n°3, 2 Saint-Vaast n°5, 2 pink shrimps, 1 arkshell, 1 clam, whelks, grey shrimps)

Choice of main course

Fillet of sea bass *or*

endive fondue and orange-infused butter

Slices duck breast

pea cream, tender stewed peas and duchess potatoes

Dessert

Coffee gourmand *or*

Carrot cake *or*

citrus gel

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 free coffee

ÉCAILLER MENU..... 30,00 €

3 Saint-Vaast n°3, 3 Demoiselles d'Agon n°3, 3 Saint-Vaast n°5, 2 arkshells,
2 grey shrimps, 2 clam, whelks (150 gr)

Café gourmand

¼ wine (to select among wines in jug)

CHILDREN'S MENU (-12 ans) 14,00 €

Chicken nugget (*France*) and french fries *or*

Salmon with potato puree *or*

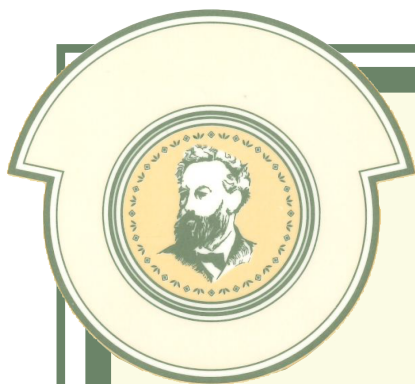
Mini burger *vbf* and french fries

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 €
<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	7,50 €
<i>1 coffee accompanied by 3 sweets</i>	

THE NOVALTIES

Crêpes suzette flambeed with Grand Marnier	12,00 €
Gourmet platter.....	17,00 €
<i>six desserts</i>	
Chocolate pineapple and coconut	11,00 €
<i>coconut streusel, chocolate ganache, caramlized pineapple, pineapple gel, coconut gel</i>	
Strawberry and pistachio finger	11,00 €
<i>pistachio financier, strawberry coulis, strawberry ganache, pistachio praline</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 €
<i>chêvrerie de Canaples</i>	

Except for the ice cream, all our desserts are homemade