

hey jupiter

BRASSERIE FRANCAISE

MARINATED CORIOLE OLIVES

6.5

SAUCISSON SEC
French style salami

7.5

GLUTEN FREE BREAD AVAILABLE +2

CHEF DE CUISINE:
CARLOS ASTUDILLO



PETITS PLATS

SOUPE A L'OIGNON French onion soup	14.5
CREVETTES A LA PLANCHA Prawns with garlic, parsley and pastis	23
MOULES AU SAFFRAN Mussels steamed in white wine, saffron, cream and mustard	18.5
TARTARE DE BOEUF AU COUTEAU Hand chopped raw beef fillet with traditional condiments and toast.....100g/180g with fries	22.5/39
CERVELLES D'AGNEAU PANE Crumbed lambs brains with gribiche	18.5
SAUMON FUME Smoked salmon with crème fraiche, red onion, capers and toasted brioche	21.5
CAMEMBERT AU FOUR Baked camembert with apple, walnuts and calvados	19.5
TERRINE MASON DU JOUR Housemade terrine with condiments and toasted brioche	17.5

LES HUITRES

FRESHLY SHUCKED OYSTERS
WITH CHAMPAGNE VINEGAR MIGNONETTE AND RYE 6= 19.5 / 12= 38

≡ CAVIAR BLACK PEARL SIBERIAN 10G ≡

WITH ACCOMPANIMENTS = 7.5

Cuca anchovies 12.5 J.C. David vintage sardines 19.5

LES ESCARGOTS

(6 per serve)

A L'AIL 18 3 OF EACH 19.5
Garlic and herb butter

AU ROQUEFORT 21
Roquefort butter

≡ Check mirrors for specials! ≡



1 CHEESE

50g

12.5

3 CHEESES

30g each

21

5 CHEESES

30g each

33

PETITE CHARCUTERIE (small) 21.5 GRANDE CHARCUTERIE (large) 33

STEAK FRITES

ONGLET

HANGER
250G

31.5

ENTRECOTE

DRY AGED SIRLOIN
300G

45

FILET

EYE FILLET
200G

42

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR RED WINE SHALLOT SAUCE

SEMAINIER

LUNDI (MONDAY)

MARMITE DU PECHEUR
FISH AND SEAFOOD
CASSEROLE W/ WHITE WINE
AND CREAM SAUCE
33

MARDI (TUESDAY)

ANDOUILLETTE A LA MOUTARDE
TRIPE SAUSAGE W/ MUSTARD
SAUCE, FRIES AND SALAD
35

MERCREDI (WEDNESDAY)

COQ AU RIESLING
CHICKEN W/ RIESLING,
MUSHROOM CREAM SAUCE
AND SPÄETZLE
34

JEUDI (THURSDAY)

QUENELLES NANTUA
FISH DUMPLING
W/ SEAFOOD BISQUE
31

VENDREDI (FRIDAY)

BOUDIN AUX POMMES
BLACK PUDDING W/ APPLE,
CARAMELISED ONION AND MASH
31

LES SALADES

SALADE NICOISE 21.5
Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, potato, olive and anchovies

SALADE AU CONFIT DE CANARD 23.5
Duck confit, frisée, lardons, tomato, croûtons and walnuts

SALADE DE BETTERAVE ET CHEVRE 17.5
Butter lettuce, goat curd, walnut and salt roasted beetroot with balsamic dressing

APERO HOUR

Weekdays 4pm - 6pm

FRESHLY SHUCKED OYSTERS

2.5

BEER & HOUSE WINES

5.5

BAR

CROQUE MONSIEUR	12.5	CUCA ANCHOVIES	12.5
FRESHLY SHUCKED OYSTERS 6/12	18/34	J.C. DAVID VINTAGE SARDINES	19.5
FRENCH ONION SOUP	14.5	BUTTER LETTUCE, WALNUT, COMTE	12.5
CHARCUTERIE PLATES	21.5/33	CREME BRULEE	15.5
CHEESE PLATES	21.5/33	RASPBERRY SORBET & RASPBERRY EAU DE VIE	15.5
6 ESCARGOTS	18		

3.30pm - 5.30pm & Late

DEMI POULET RÔTI

HALF ROASTED CHICKEN
W/ JUS AND FRIES

27.5

TRUITE AUX AMANDES

WHOLE PAN FRIED DEBONED TROUT
W/ ALMONDS AND GREEN BEANS

33.5

GARNITURES

HARICOTS VERTS 9
Green beans with garlic and herb crumb

FRITES 6.5
French fries

SALADE VERTE 8.5
Butter lettuce and vinaigrette

SALADE VERTE AU VIEUX COMTE 12.5
Butter lettuce with comté and walnuts

DESSERTS

TARTE TATIN 15.5

CREME BRULEE 15.5

PROFITEROLES 15.5

SORBET FRAMBOISE 15.5
Raspberry sorbet with raspberry eau de vie

10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS.

11 EBENEZER PLACE,
ADELAIDE, S.A. 5000
T. 0416 050 721

SERVICE CONTINU ~ TERRASSE CHAUFFEE ~ CUISINE ET VINS SYMPATHIQUES
OPEN SUNDAY - THURSDAY: 7AM-11PM
FRIDAY-SATURDAY: 7AM-MIDNIGHT

FIND US ON INSTAGRAM AT HEYJUPITERBRASSERIE
BONJOUR@HEYJUPITER.COM.AU
HEYJUPITER.COM.AU