

# hey jupiter

BRASSERIE FRANCAISE

## LES TOASTS

<b>TOAST</b>	<b>5.5</b>	<b>CROISSANT</b>	<b>5.5</b>
<b>BAGUETTE</b>	<b>6.5</b>	<b>GLUTEN FREE BREAD</b>	<b>6.5</b>
<b>BRIOCHE</b>	<b>6.5</b>		

ALL SERVED WITH CULTURED BUTTER

Bonne Maman Jam or Marmalade, Vegemite, Organic Peanut Butter, K.I. Ligurian Honey or Nutella.....+2ea

GLUTEN FREE  
BREAD  
AVAILABLE+2

## SALADE DE FRUIT

FRUIT SALAD (CUT TO ORDER)

ADD — yoghurt

8.5

## FLOCON D'AVOINE TOASTE

TOASTED MUESLI WITH FRUIT

GF AVAILABLE

ADD — yoghurt

9.5

+2

+4.5

~ From 11.30am ~

<b>CASSOULET DU PETIT DEJEUNER</b>	<b>23.5</b>
<i>Baked beans with pork belly, smoked ham hock, duck confit, breadcrumbs and toast.....</i>	
<b>CROQUE MONSIEUR</b>	<b>12.5</b>
<i>Open ham and cheese sandwich with béchamel and tomato chutney.....</i>	
ADD — Fried egg	<b>+2.5</b>
<b>SANDWICH DU MATIN</b>	<b>14</b>
<i>Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo.....</i>	
<b>TOAST FRANCAIS</b>	
— Brioche french toast with maple syrup, bacon and blueberries	<b>18.5</b>
— Brioche french toast with Armagnac soaked prunes, espresso butter and vanilla crème fraiche	<b>17.5</b>
<b>HAM &amp; CHEESE CROISSANT</b>	<b>8</b>

<b>LES HUITRES 6/12</b>	<b>19.5/38</b>
<i>Freshly shucked oysters with champagne vinegar mignonette and rye</i>	
<b>SOUPE A L'OIGNON</b>	<b>14.5</b>
<i>French onion soup</i>	
<b>CROQUE MONSIEUR ET SALADE</b>	<b>15</b>
<i>Open ham and cheese sandwich with béchamel, tomato chutney &amp; lettuce</i>	
ADD — fried egg	<b>+2.5</b>
<b>LES ESCARGOTS</b>	<b>18</b>
<i>6 snails with garlic and herb butter</i>	
<b>STEAK FRITES</b>	<b>31.5</b>
<i>Hanger steak with fries and maitre d'hôtel butter</i>	
<b>DEMI POULET ROTI</b>	<b>27.5</b>
<i>Half roasted chicken with jus and french fries</i>	
<b>TRUITE AUX AMANDES</b>	<b>33.5</b>
<i>Whole pan fried deboned trout with almonds and green beans</i>	

## LES OEUF FERMIERS

~ Free Range Eggs ~

### TWO EGGS ANY WAY WITH TOAST 11.5

ADD — Mushroom, spinach, roast tomatoes	each <b>+3.5</b>
— Bacon, sausages, smoked salmon	each <b>+6.5</b>
— Ham, tilsit, feta, goats curd, avocado	each <b>+4.5</b>
— Jamon, 10g salmon caviar	each <b>+8.5</b>

### OEUF COCOTTE AU LARD OU AU SAUMON 19.5

*Baked eggs with potato roesti, mushrooms, pancetta, cheese, tomato chutney and toast*

Substitute pancetta for salmon **+2.5**

### OEUF MEURETTE 19.5

*Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast*

### LES OEUF BROUILLES~SCRAMBLED EGGS

— <b>Au Jambon and Fromage Espanol</b>	<b>23.5</b>
<i>Jamon and manchego</i>	
— <b>Au Saumon</b>	<b>21.5</b>
<i>Salmon, crème fraiche and salmon roe</i>	
— <b>Au Pistou</b>	<b>17.5</b>
<i>Sundried tomato pesto and goats curd</i>	

## LES SALADES

<b>SALADE NICOISE</b>	<b>21.5</b>
<i>Sirena tuna, butter lettuce, artichoke, green beans, egg, potato, tomato, olive and anchovies</i>	
<b>SALADE AU CONFIT DE CANARD</b>	<b>23.5</b>
<i>Duck confit, frisee, lardons, tomato, croutons and walnuts</i>	
<b>SALADE DE BETTERAVE ET CHEVRE</b>	<b>17.5</b>
<i>Butter lettuce, goat curd, walnut and salt roasted beetroot with balsamic dressing</i>	

## GARNITURES

<b>HARICOTS VERTS</b>	<b>9</b>
<i>Green beans with garlic and herb crumb</i>	
<b>FRITES</b>	<b>6.5</b>
<i>French fries</i>	
<b>SALADE VERTE</b>	<b>8.5</b>
<i>Butter lettuce and vinaigrette</i>	
<b>SALADE VERTE AU VIEUX COMTE</b>	<b>12.5</b>
<i>Butter lettuce with comté and walnuts</i>	

## DESSERTS

<b>TARTE TATIN</b>	<b>15.5</b>
<b>CREME BRULEE</b>	<b>15.5</b>
<b>PROFITEROLES</b>	<b>15.5</b>
<b>SORBET FRAMBOISE</b>	<b>15.5</b>
<i>Raspberry sorbet with raspberry eau de vie</i>	

## BREAKFAST COCKTAILS

<b>MIMOSA</b>	<b>12</b>
<i>Sparkling wine and orange juice</i>	
<b>BLOODY MARY</b>	<b>15</b>
<i>with Summum Vodka and Harissa</i>	
<b>BREAKFAST MARTINI</b>	<b>20</b>
<i>Tanq 10, Cointreau, orange marmalade and lemon</i>	
<b>KIR ROYAL AU CHAMPAGNE</b>	<b>23</b>
<i>Champagne and Crème de cassis</i>	

## PETIT DEJEUNER CONTINENTAL

~ Continental Breakfast ~

**17.5**

*Boiled free range egg, toast, croissant, ham, Heidi Tilsit and Bonne Maman Jams*

WITH Coffee or tea, and juice **25.5**

## Les Sandwiches Hey Jupiter

ROASTED PORK BELLY W/ CUMIN  
SPICED SLAW AND PARSLEY  
**15.5**

SMOKED SALMON W/ AVOCADO,  
TOASTED SEASAME SEED, RED  
ONION AND WASABI MAYO  
**14.5**

SALT ROASTED BEETROOT W/ GOATS  
CURD, BABY SPINACH, WALNUTS  
AND BALSAMIC DRESSING  
**13.5**

ADD — fries **+3.5**

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

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## Petit Dejeuner au Champagne pour 2 Personnes

110

*Boiled free range eggs, pastries and bread,  
Heidi Tilsit, Bonne Maman Jams, Harris smoked salmon, fresh fruit,  
coffee or tea, juice, and 375mL bottle of Louis Roederer Champagne*