

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	16.5
CREVETTES A LA PLANCHA Prawns with garlic, parsley and pastis	23.5
MOULES AU SAFFRAN Mussels steamed in white wine, saffron, cream and mustard	19.5
TARTARE DE BOEUF AU COUTEAU Hand chopped raw beef fillet with traditional condiments and toast	22.5/39
CERVELLES D'AGNEAU PANE Crumbed lambs brains with gribiche	19.5

ESCARGOTS A L'AIL / OU AU ROQUEFORT 6 snails with garlic or Roquefort butter	19/21.5
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SAUMON FUME Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche	23.5
CAMEMBERT AU FOUR Baked camembert with apple, walnuts and calvados	19.5
TERRINE MAISON DU JOUR Housemade terrine with condiments and toasted brioche	17.5
FOIE GRAS CRU OU POELLE Foie gras fresh or pan fried with poached quinces and toasted brioche	35

NOTRE SELECTION DE CONSERVES Our canned seafood selection		CHARCUTERIE Assortment of cold cuts	
Cuca anchovies 12.5	J.C. David vintage sardines 19.5	SMALL	21.5
CAVIAR DE NEUVIC		LARGE	33
Siberian sturgeon caviar with accompaniments 10g/30g	65/160		

SEMAINIER

LUNDI (MONDAY)
CHOUROUTE AU POISSON
TRADITIONAL ALSATIAN FISH SAUERKRAUT WITH DILL AND HORSERADISH
37

MARDI (TUESDAY)
ANDUILLETTE 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 Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, potato, olive and anchovies	22.5
SALADE AU CONFIT DE CANARD Duck confit, frisée, lardons, tomato, croûtons and walnuts	25.5
SALADE DE BETTERAVE ET CHEVRE Butter lettuce, goat curd, walnut and salt roasted beetroot with balsamic dressing	18.5

APERO HOUR

Weekdays 4pm - 6pm

FRESHLY SHUCKED OYSTERS
2.5

BEER & HOUSE WINES
5.5

BAR

CROQUE MONSIEUR	13.5	CUCA ANCHOVIES	12.5
FRESHLY SHUCKED OYSTERS 6/12	19.5/38	J.C. DAVID VINTAGE SARDINES	19.5
FRENCH ONION SOUP	16.5	BUTTER LETTUCE, WALNUT, COMTE	13.5
CHARCUTERIE PLATES	21.5/33	CREME BRULEE	15.5
CHEESE PLATES	21/33	RASPBERRY SORBET & RASPBERRY EAU DE VIE	15.5
6 ESCARGOTS	18		

3.30pm - 5.30pm

LES HUITRES

FRESHLY SHUCKED OYSTERS WITH CHAMPAGNE VINEGAR MIGNONETTE AND RYE 6= 21 / 12= 39

PLATS

JOUE DE BOEUF A LA BOURGUIGNONNE Beef cheek in red wine sauce with mashed potato	37
POISSON DU JOUR Fish of the day	MP
FEUILLETE AUX POIREAUX ET CHAMPIGNONS Mushroom vol au vent with leek fondue	29

STEAK FRITES

ONGLET HANGER 250G	ENTRECOTE DRY AGED SIRLOIN 300G	FILET EYE FILLET 200G
35.5	45.5	42.5

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



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

35.5

GARNITURES

HARICOTS VERTS Buttered green beans	9.5
FRITES French fries	8
SALADE VERTE Butter lettuce and vinaigrette	9.5
SALADE VERTE AU VIEUX COMTE Butter lettuce with comté and walnuts	13.5
GRATIN DE CHOU-FLEUR Cauliflower gratin	10.5

FROMAGE

1 GHEESE 50g	3 GHEESE 30g	5 GHEESE 30g
12.5	21	33

DESSERTS

TARTE TATIN	15.5
CREME BRULEE	15.5
PROFITEROLES	15.5
SORBET FRAMBOISE Raspberry sorbet with raspberry eau de vie	15.5

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

SUNDAY - THURSDAY: 7AM - 10PM
FRIDAY - SATURDAY: 7AM - 11PM

Sorry no split bills



FIND US ON INSTAGRAM AT HEYJUPITERBRASSERIE

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