

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.....100g/180g with fries.....	22.5/39
CERVELLES D'AGNEAU PANE Crumbed lambs brains with gribiche.....	19.5
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	22.5
TERRINE MAISON DU JOUR Housemade terrine with condiments and toasted brioche	17.5
QUICHE DU JOUR Quiche of the day with salad	16.5
OMELETTE AUX EPINARDS ET CHEVRE Omelette with goats curd, spinach and lettuce	19.5
ADD — bacon	+3.5
CROQUE MONSIEUR Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad	17
ADD — fried egg	+2.5
FOIE GRAS CRU OU POELLE Foie gras fresh or pan fried with poached quinces and toasted brioche	35

LES HUITRES

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

ESCARGOTS A L'AIL / OU AU ROQUEFORT 19/21.5
6 snails with garlic or Roquefort butter

NOTRE SELECTION DE CONSERVES

Our canned seafood selection

Cuca anchovies 12.5 J.C. David vintage sardines 19.5

CAVIAR DE NEUVIC

Siberian sturgeon caviar with accompaniments 10g/30g 65/160

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

DESSERTS

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

SEMAINIER

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

MARDI (TUESDAY)
ANDOUILLETTE A LA MOUTARDE
TRIPLE SAUSAGE W/ MUSTARD
SAUCE, FRIES AND SALAD
35

MERCREDI (WEDNESDAY)
COQ AU RIESLING
CHICKEN W/ RIESLING,
MUSHROOM CREAM SAUCE
AND SPAETZLE
34

JEUDI (THURSDAY)
QUENELLES NANTUA
FISH DUMPLINGS
W/ SEAFOOD BISQUE
31

VENDREDI (FRIDAY)
BOUDIN AUX POMMES
BLACK PUDDING W/ APPLE,
CAMELISED ONION AND MASH
31

Les Sandwiches Hey Jupiter

ROASTED PORK
BELLY W/ CUMIN
SPICED SLAW AND
PARSLEY

16.5

ADD — fries +3.5

SMOKED SALMON W/
AVOCADO, TOASTED
SEASAME SEED, RED
ONION & WASABI MAYO

15.5

SALT ROASTED BEETROOT
W/ GOATS CURD, BABY
SPINACH, WALNUTS &
BALSAMIC DRESSING

14.5

LES SALADES

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

EXPRESS LUNCH MENU

2 COURSES AND A GLASS OF HOUSE WINE \$49

Harris smoked salmon with crème fraîche,
red onion, capers and toasted brioche

OR

Housemade terrine with condiments and toasted brioche

Beef cheek bourguignon with mashed potato

OR

Fish of the day

Tarte Tatin

OR

Profiteroles

ASK WAITER FOR
FROMAGE
ET CHARCUTERIE
TODAY'S SELECTION

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
BONJOUR@HEYJUPITER.COM.AU
HEYJUPITER.COM.AU