

hey jupiter

BRASSERIE FRANCAISE

**CHEF DE CUISINE:
CARLOS ASTUDILLO**

LES TOASTS

TOAST	5.5	CROISSANT	5.5
BAGUETTE	6.5	GLUTEN FREE BREAD	6.5
BRIOCHE	6.5		

ALL SERVED WITH CULTURED BUTTER

Bonne Maman Jam or Marmalade, Vegemite, Organic Peanut Butter, K.I. Ligurian Honey or Nutella..... 2.5

CASSOULET DU PETIT DEJEUNER 23.5
Baked beans with pork belly, smoked ham hock, duck confit, breadcrumbs and toast.....

CROQUE MONSIEUR 13.5
Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney
ADD — Fried egg +2.5
ADD — Salad +3.5

SANDWICH DU MATIN 15.5
Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo.....

TOAST FRANCAIS
— Brioche french toast with maple syrup, bacon and seasonal fruit 18.5
— Brioche french toast with poached fruit, almonds and vanilla crème fraîche 17.5

HAM & CHEESE CROISSANT 8

GLUTEN FREE
BREAD
AVAILABLE+2

SALADE DE FRUIT 8.5	FLOCON D'AVOINE TOASTE 9.5
FRUIT SALAD (CUT TO ORDER)	TOASTED MUESLI WITH FRUIT
ADD — yoghurt +4.5	GF AVAILABLE +2
	ADD — yoghurt +4.5

~ From 11.30am ~

FOIE GRAS CRU OU POELLE 35
Foie gras fresh or pan fried with poached quinces and toasted brioche

LES HUITRES 6/12 19.5/38
Freshly shucked oysters with champagne vinegar mignonette and rye

SOUPE A L'OIGNON 16.5
French onion soup

LES ESCARGOTS 19
6 snails with garlic and herb butter

JOUE DE BOEUF A LA BOURGUIGNONNE 37
Beef cheek in red wine sauce with mashed potato

FEUILLETE AUX POIREAUX ET CHAMPIGNONS 29
Mushroom vol au vent with leek fondue

STEAK FRITES 35.5
Hanger steak with fries and red wine shallot jus

DEMI POULET ROTI 27.5
Half roasted chicken with jus and french fries

TRUITE AUX AMANDES 35.5
Whole pan fried deboned trout with almonds and green beans

LES SALADES

SALADE NICOISE 22.5
Sirena tuna, butter lettuce, artichoke, green beans, egg, potato, tomato, olive and anchovies

SALADE AU CONFIT DE CANARD 25.5
Duck confit, frisee, lardons, tomato, croutons and walnuts

SALADE DE BETTERAVE ET CHEVRE 18.5
Butter lettuce, goat curd, walnut and salt roasted beetroot with balsamic dressing

GARNITURES

HARICOTS VERTS 9.5
Buttered green beans

FRITES 8
French fries

SALADE VERTE 9.5
Butter lettuce and vinaigrette

SALADE VERTE AU VIEUX COMTE 13.5
Butter lettuce with comté and walnuts

GRATIN DE CHOU-FLEUR 10.5
Cauliflower gratin

DESSERTS

TARTE TATIN 15.5

CREME BRULEE 15.5

PROFITEROLES 15.5

SORBET FRAMBOISE 15.5
Raspberry sorbet with raspberry eau de vie

LES OEUF FERMIERS

~ Free Range Eggs ~

TWO EGGS ANY WAY WITH TOAST 11.5

ADD — Mushroom, spinach, roast tomatoes, ham each +4
— Bacon, sausages, smoked salmon, cured ham each +7
— Heidi tilsit, feta, goats curd, avocado each +6

OEUF HEY JUPITER AU LARD OU AU SAUMON 19.5
Fried eggs, braised mushrooms, pancetta, potato roesti, cheese, toast and tomato chutney

Substitute pancetta for salmon +2.5

OEUF MEURETTE 19.5
Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast

PETIT DEJEUNER CONTINENTAL

~ Continental Breakfast ~

17.5

Boiled free range egg, toast, croissant, ham, Heidi tilsit and Bonne Maman Jam
WITH Coffee or tea, and juice 25.5

Les Sandwiches Hey Jupiter

ROASTED PORK BELLY W/ CUMIN
SPICED SLAW AND PARSLEY 16.5

SMOKED SALMON W/ AVOCADO,
TOASTED SEASAME SEED, RED
ONION AND WASABI MAYO 15.5

SALT ROASTED BEETROOT W/ GOATS
CURD, BABY SPINACH, WALNUTS
AND BALSAMIC DRESSING 14.5

ADD — fries +3.5

BREAKFAST COCKTAILS

MIMOSA 12
Sparkling wine and orange juice

BLOODY MARY 15
with Summum Vodka and Harissa

BREAKFAST MARTINI 20
Tanq 10, Cointreau, orange marmalade and lemon

KIR ROYAL AU CHAMPAGNE 23
Champagne and Crème de cassis

ESPRESSO MARTINI 20
Summum Vodka, crème de café and espresso



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

Absolutely no split bills

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

*Petit Dejeuner au Champagne
pour 2 Personnes*

110

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