

# hey jupiter

BRASSERIE FRANCAISE

**CHEF DE CUISINE:  
CARLOS ASTUDILLO**

## LES TOASTS

<b>TOAST</b>	<b>6</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, Vegemite, Organic Peanut Butter,  
K.I. Ligurian Honey or Nutella.....+2.5

GLUTEN FREE  
BREAD  
AVAILABLE +2

## SALADE DE FRUIT

FRUIT SALAD (CUT TO ORDER)

ADD — yoghurt

<b>9</b>	<b>FLOCON D'AVOINE TOASTE</b>	<b>10</b>
	TOASTED MUESLI WITH FRUIT	
<b>+4.5</b>	GF AVAILABLE	<b>+2</b>
	ADD — yoghurt	<b>+4.5</b>

## CASSOULET DU PETIT DEJEUNER

Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast ..... 24

## CROQUE MONSIEUR

Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney ..... 14.5

ADD — Fried egg ..... +2.5

## SANDWICH DU MATIN

Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo..... 16.5

## TOAST FRANCAIS

— Brioche french toast with maple syrup, bacon and seasonal fruit ..... 19

— Brioche french toast with poached fruit, almonds and vanilla crème fraiche ..... 18

## HAM & CHEESE CROISSANT

..... 8

## PETIT DEJEUNER CONTINENTAL

Continental Breakfast

18

Boiled free range egg, toast, croissant, ham, Heidi tilsit and Bonne Maman Jam

WITH Juice and Coffee or Tea 26

## BREAKFAST COCKTAILS

<b>MIMOSA</b>	12
Sparkling wine and orange juice	
<b>BLOODY MARY</b>	17
with Summum Vodka and Harissa	
<b>BREAKFAST MARTINI</b>	20
Tanqueray, Cointreau, orange marmalade and lemon	
<b>KIR ROYAL AU CHAMPAGNE</b>	23
Champagne and Crème de cassis	
<b>ESPRESSO MARTINI</b>	20
Summum Vodka, crème de café and espresso	



## LES OEUF'S FERMIERS

~ Free Range Eggs ~



**TWO EGGS ANY WAY WITH TOAST** 11.5

ADD — Mushroom / spinach / roast tomatoes / ham	each +4
— Bacon / black pudding / smoked salmon / prosciutto	each +7
— Heidi tilsit / feta / goat's curd / avocado	each +6
— Pan seared foie gras	+23.5
— Tomato chutney / Lemon thyme mayonnaise	each +2

**OEUF "HEY JUPITER" AU LARD OU AU SAUMON** 20  
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

ELEMENTARY COFFEE

## COFFEE & TEA

TWEEDVALE MILK

Black	4	Decaf	+1	Affogato	7.5
White	4.2	Extra Shot	+1	w/ Frangelico	13.5
Café au Lait	8.5	Bonsoy	+1	Hot chocolate	6
Mocha	5.2	Babycino	FREE	Hot choc w/shot of Cognac	13

Teas

<b>MARRIAGE FRERE</b>	<b>5</b>	<b>LA MAISON DU THE</b>	<b>4.5</b>	<b>TEACRAFT</b>	<b>5.5</b>
French Breakfast, Marco Polo, Earl Grey		Peppermint, Chamomile, Lemongrass and ginger, Darjeeling, Green		Masala Chai	

## JUICES

<b>FRESH JUICES</b>	<b>7-9</b>
<b>HEPBURN SPRINGS</b>	<b>5.5</b>
Pineapple juice, apple juice	
<b>TOMATO JUICE</b>	<b>5.5</b>

Turkish Apple Iced Tea	5.2
Iced coffee	7
Iced chocolate	7
Evian or Badoit	6
with mint or strawberry cordial	

## MINERAL WATER

Badoit 330mL / 750mL	5 / 9.5
Evian 330mL / 750mL	5 / 9.5

## SOFT DRINKS

Coke	5
Sprite	5
Orangina	6
Lemon, lime and bitters	5.5
HEPBURN SPRINGS —	5.5
Pink grapefruit, Blood orange,	
Ginger beer	

## VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

21

CLOVER HILL

14

## APERO HOUR

Weekdays 4pm - 6pm

**FRESHLY SHUCKED  
OYSTERS**

2.5

**BEER &  
HOUSE WINES**

5.5

## BREAKFAST ALL DAY SATURDAY & SUNDAY ~ BRUNCH FROM 11.30AM

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  
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