

# hey jupiter

BRASSERIE FRANCAISE

MARINATED CORIOLE OLIVES

7

SAUCISSON SEC  
French style salami

8.5

GLUTEN FREE BREAD AVAILABLE +2

CHEF DE CUISINE:  
CARLOS ASTUDILLO



## PETITS PLATS

<b>SOUPE A L'OIGNON</b> French onion soup	16.5
<b>LANGOUSTINES A L'AIL ET AU PASTIS</b> Scampi with garlic, parsley and pastis	29.5
<b>MOULES AU SAFFRAN</b> Mussels steamed in white wine, saffron, cream and mustard	19.5
<b>TARTARE DE BOEUF AU COUTEAU</b> Hand chopped raw beef fillet with traditional condiments and toast	22.5/39
<b>CERVELLES D'AGNEAU PANÉES</b> Crumbed lambs brains with gribiche	22.5

<b>ESCARGOTS A L'AIL OU AU ROQUEFORT</b> 6 snails with garlic or Roquefort butter	19/21.5
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<b>SAUMON FUME</b> Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche	23.5
<b>CAMEMBERT AU FOUR</b> Baked camembert with apple, walnuts and calvados	22.5
<b>TERRINE MAISON DU JOUR</b> Housemade terrine with condiments	17.5
<b>FOIE GRAS CRU OU POELE</b> Foie gras fresh or pan fried with poached quince and toasted brioche	35

### 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

### CHARCUTERIE

Assortment of cold cuts

SMALL ..... 21.5  
LARGE ..... 33

## SEMAINIER

**LUNDI (MONDAY)**  
MARMITE DU PECHEUR  
SEAFOOD CASSEROLE WITH A CREAMY ARMORICAINE SAUCE  
37.5

**MARDI (TUESDAY)**  
ANDOUILLETES A LA MOUTARDE  
TRIPE SAUSAGE W/ MUSTARD SAUCE, FRIES AND SALAD  
35.5

**MERCREDI (WEDNESDAY)**  
COQ AU RIESLING  
CHICKEN W/ RIESLING, MUSHROOM CREAM SAUCE AND SPÄTZLE  
34.5

**JEUDI (THURSDAY)**  
QUENELLES NANTUA  
FISH DUMPLING W/ SEAFOOD BISQUE  
33

**VENDREDI (FRIDAY)**  
BOUDIN AUX POMMES  
BLACK PUDDING W/ APPLE, CARAMELISED ONION AND MASH  
33

## FROMAGE

<b>1 GHEESE</b> 50g 12.5		<b>3 GHEESE</b> 30g 21		<b>5 GHEESE</b> 30g 33
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## APERRO HOUR

Weekdays 4pm - 6pm

**FRESHLY SHUCKED OYSTERS**

2.5

**BEER & HOUSE WINES**

5.5

## BAR

CROQUE MONSIEUR	14.5	CUCA ANCHOVIES	12.5
FRESHLY SHUCKED OYSTERS 6/12	21/39	J.C. DAVID VINTAGE SARDINES	19.5
FRENCH ONION SOUP	16.5	BUTTER LETTUCE, WALNUT, COMTE	14
CHARCUTERIE PLATES	21.5/33	CREME BRULEE	15.5
CHEESE PLATES	21/33	RASPBERRY SORBET & RASPBERRY EAU DE VIE	15.5
6 ESCARGOTS	19		
SALADE NICOISE	24.5		

3.30pm - 5.30pm

## LES HUITRES

FRESHLY SHUCKED OYSTERS WITH CHAMPAGNE VINEGAR MIGNONETTE

6 = 21 / 12 = 39

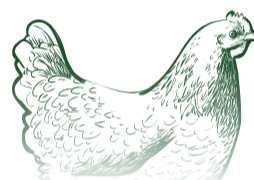
## PLATS

<b>JOUE DE BOEUF A LA BOURGUIGNONNE</b> Beef cheek in red wine sauce with mashed potato	37.5
<b>POISSON DU JOUR</b> Fish of the day	MP
<b>FEUILLETE AUX POIREAUX ET CHAMPIGNONS</b> Mushroom vol au vent with leek fondue	29.5
<b>CONFIT DE CANARD, POMMES SARLADAISES</b> Duck confit with duck fat potatoes, frisée and jus	37.5

## STEAK FRITES

<b>ONGLET</b> HANGER 250G 35.5	<b>ENTRECOTE</b> DRY AGED SIRLOIN 300G 45.5	<b>FILET</b> EYE FILLET 200G 42.5
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SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR RED WINE SHALLOT JUS  
ADD A SLICE OF PAN SEARED FOIE GRAS +23.5



### DEMI POULET RÔTI

HALF ROASTED CHICKEN W/ JUS AND FRIES

29.5



### TRUITE AUX AMANDES

WHOLE PAN FRIED DEBONED TROUT W/ ALMONDS AND GREEN BEANS

36

## GARNITURES

<b>HARICOTS VERTS</b> Buttered green beans	10.5
<b>FRITES</b> French fries	8.5
<b>SALADE VERTE</b> Butter lettuce and vinaigrette	11
<b>SALADE VERTE AU VIEUX COMTE</b> Butter lettuce with comté and walnuts	14
<b>GRATIN DE CHOU-FLEUR</b> Cauliflower gratin	12.5
<b>SALADE DE BETTERAVE ET CHEVRE</b> Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing	14.5

## DESSERTS

<b>TARTE TATIN</b>	16.5
<b>CREME BRULEE</b>	15.5
<b>PROFITEROLES</b>	16.5
<b>SORBET FRAMBOISE</b> Raspberry sorbet with raspberry eau de vie	15.5
<b>CREPES SUZETTE</b> Flambée with Cointreau at the table	21.5

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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