

# 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.....100g/180g with fries	22.5/39
<b>CERVELLES D'AGNEAU PANEES</b> Crumbed lambs brains with gribiche	22.5
<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>QUICHE LORRAINE</b> Bacon and cheese quiche with salad	17.5
<b>OMELETTE AUX EPINARDS ET CHEVRE</b> Omelette with goat's curd, spinach and lettuce ADD — bacon	19.5 +3.5
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad ADD — fried egg	18 +2.5
<b>FOIE GRAS CRU OU POELE</b> Foie gras fresh or pan fried with poached quince and toasted brioche	35

## LES HUITRES

FRESHLY SHUCKED OYSTERS  
WITH CHAMPAGNE VINEGAR MIGNONETTE

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

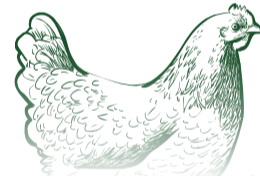
## PLATS

<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

## STEAK FRITES

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

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

## 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

## SEMAINIER

### LUNDI (MONDAY)

#### MARMITE DU PECHEUR

SEAFOOD CASSEROLE WITH A  
CREAMY ARMORICAINE SAUCE

37.5

### MARDI (TUESDAY)

#### ANDOUILLETES A LA MOUTARDE

TRIPLE SAUSAGE W/ MUSTARD  
SAUCE, FRIES AND SALAD

35.5

### MERCREDI (WEDNESDAY)

#### COQ AU RIESLING

CHICKEN W/ RIESLING,  
MUSHROOM CREAM SAUCE  
AND SPAETZLE

34.5

### JEUDI (THURSDAY)

#### QUENELLES NANTUA

FISH DUMPLINGS  
W/ SEAFOOD BISQUE

33

### VENREDI (FRIDAY)

#### BOUDIN AUX POMMES

BLACK PUDDING W/ APPLE,  
CAMELISED ONION AND MASH

33

## Les Sandwiches Hey Jupiter

ROASTED PORK  
BELLY W/ CUMIN  
SPICED SLAW AND  
PARSLEY

16.5

ADD — fries +4

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

15.5

SALT ROASTED BEETROOT  
W/ GOAT'S CURD, BABY  
SPINACH, WALNUTS &  
BALSAMIC DRESSING

14.5

## LES SALADES

<b>SALADE NICOISE</b> Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies	24.5
<b>SALADE AU CONFIT DE CANARD</b> Duck confit, frisée, lardons, tomato, croûtons and walnuts	27.5
<b>SALADE DE BETTERAVE ET CHEVRE</b> Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing	19.5

## 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

Beef cheek bourguignon with mashed potato

OR

Fish of the day

Tarte Tatin

OR

Profiteroles

ASK 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  
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