

hey jupiter

BRASSERIE FRANCAISE

CHEF DE CUISINE:
CARLOS ASTUDILLO

LES TOASTS

TOAST	6	CROISSANT	5.5
BAGUETTE	6.5	GLUTEN FREE BREAD	6.5
BRIOCHE	6.5		

ALL SERVED WITH CULTURED BUTTER

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

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

ADD — Salad +3.5

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

SALADE DE FRUIT

FRUIT SALAD (CUT TO ORDER)

ADD — yoghurt

9 FLOCON D'AVOINE TOASTE 10

TOASTED MUESLI WITH FRUIT

GF AVAILABLE +2

ADD — yoghurt +4.5

~ From 11.30am ~

FOIE GRAS CRU OU POELE 35

Foie gras fresh or pan fried with poached quince and toasted brioche

LES HUITRES 6/12 21/39

Freshly shucked oysters with champagne vinegar mignonette

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 37.5

Beef cheek in red wine sauce with mashed potato

FEUILLETE AUX POIREAUX ET CHAMPIGNONS 29.5

Mushroom vol au vent with leek fondue

STEAK FRITES 35.5

Hanger steak with fries and red wine shallot jus

DEMI POULET ROTI 29.5

Half roasted chicken with jus and french fries

TRUITE AUX AMANDES 36

Whole pan fried deboned trout with almonds and green beans

LES SALADES

SALADE NICOISE 24.5

Sirena tuna, butter lettuce, artichoke, green beans, egg, potato, tomato, olive and Ortiz anchovies

SALADE AU CONFIT DE CANARD 27.5

Duck confit, frisee, lardons, tomato, croutons and walnuts

SALADE DE BETTERAVE ET CHEVRE 19.5

Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing

GARNITURES

HARICOTS VERTS 10.5

Buttered green beans

FRITES 8.5

French fries

SALADE VERTE 11

Butter lettuce and vinaigrette

SALADE VERTE AU VIEUX COMTE 14

Butter lettuce with comté and walnuts

GRATIN DE CHOU-FLEUR 12.5

Cauliflower gratin

DESSERTS

TARTE TATIN 16.5

CREME BRULEE 15.5

PROFITEROLES 16.5

SORBET FRAMBOISE 15.5

Raspberry sorbet with raspberry eau de vie

CREPES SUZETTE 21.5

Flambée with Cointreau at the table

GLUTEN FREE
BREAD
AVAILABLE +2



LES OEUF 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

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

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/ GOAT'S CURD,
BABY SPINACH, WALNUTS
AND BALSAMIC DRESSING

14.5

ADD — fries +4

BREAKFAST COCKTAILS

MIMOSA 12
Sparkling wine and orange juice

BLOODY MARY 17
with Summum Vodka and Harissa

BREAKFAST MARTINI 20
Tanqueray, 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
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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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Petit Dejeuner au Champagne pour 2 Personnes

110

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