

PETIT DEJEUNER / BREAKFAST

7AM-11.30AM

hey jupiter

BRASSERIE FRANCAISE

DEJEUNER / LUNCH

11.30AM-3.30PM

<b>TOAST OU CROISSANT</b>	<b>8.5</b>
<i>Toast or Croissant served with jam and cultured butter.....</i>	
<b>SALADE DE FRUIT</b>	<b>9.5</b>
<i>Fruit salad (cut to order).....</i>	
ADD — Yoghurt +4.5	
<b>FLOCON D'AVOINE TOASTE</b>	<b>10.5</b>
<i>Toasted Muesli with fresh fruit .....</i>	
GF Option +2	
ADD — Yoghurt +4.5	
<b>CASSOULET DU PETIT DEJEUNER</b>	<b>24</b>
<i>Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast .....</i>	
<b>CROQUE MONSIEUR</b>	<b>16</b>
<i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney .....</i>	
ADD — Fried egg +2.5	
<b>SANDWICH DU MATIN</b>	<b>17</b>
<i>Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo .....</i>	
<b>TOAST FRANCAIS</b>	
— Brioche french toast with maple syrup, bacon and seasonal fruit <b>19.5</b>	
— Brioche french toast with poached fruit, almonds and vanilla crème fraiche <b>18.5</b>	
<b>HAM &amp; CHEESE CROISSANT</b>	<b>8</b>
<b>LES HUITRES</b>	<b>43</b>
<i>6 Freshly shucked oysters and a glass of Louis Roederer champagne .....</i>	
<b>PETIT DEJEUNER CONTINENTAL</b>	<b>18.5</b>
<i>Continental Breakfast: Boiled free range egg, toast, croissant, ham, Heidi tilsit and bonne Maman Jam .....</i>	
ADD — Juice and Coffee or Tea +7.5	
<b>CAVIAR</b>	<b>70/175</b>
<i>Sturgeon caviar with accompaniments 10g/30g .....</i>	



## LES OEUF'S FERMIERS



~ Free Range Eggs ~

<b>TWO EGGS ANY WAY WITH TOAST</b>	<b>12</b>
ADD — Mushroom / spinach / roast tomatoes / ham +4 EACH	
— Bacon / black pudding / smoked salmon / prosciutto +7 EACH	
— Heidi tilsit / feta / goat's curd / avocado +5 EACH	
— Pan seared foie gras +23.5	
— Tomato chutney / Lemon thyme mayonnaise +2 EACH	
<b>OEUF "HEY JUPITER" AU LARD OU AU SAUMON</b>	<b>21</b>
<i>Fried eggs, braised mushrooms, pancetta, potato roesti, cheese, toast and tomato chutney.....</i>	
SUBSTITUTE pancetta for salmon +2.5	
<b>OEUF MEURETTE</b>	<b>20.5</b>
<i>Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast.....</i>	

Petit Dejeuner au Champagne pour 2 Personnes

120

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

ENTREES

<b>LES HUITRES</b>	<b>4 EACH</b>
<i>Freshly shucked oysters with champagne vinegar mignonette.....</i>	
<b>SAUMON FUME</b>	<b>23.5</b>
<i>Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche .....</i>	
<b>TERRINE MAISON DU JOUR</b>	<b>17.5</b>
<i>Housemade terrine with condiments.....</i>	
<b>TARTARE DE BOEUF AU COUTEAU</b>	<b>23/39.5</b>
<i>Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries .....</i>	
<b>ASSIETTE DE CHARCUTERIE</b>	<b>21.5/33</b>
<i>Today's assortment of cold cuts.....</i>	
<b>CAVIAR</b>	<b>70/175</b>
<i>Sturgeon caviar with accompaniments 10g/30g .....</i>	
<b>J.C. DAVID SARDINES MILLESIMÉES</b>	<b>19.5</b>
<i>J.C. David vintage sardines .....</i>	
<b>SOUPE A L'OIGNON</b>	<b>16.5</b>
<i>French onion soup .....</i>	
<b>ESCARGOTS A L'AIL</b>	<b>19</b>
<i>6 snails with garlic butter .....</i>	
<b>LANGOUSTINES A L'AIL ET AU PASTIS</b>	<b>29.5</b>
<i>Scampi with garlic, parsley and pastis.....</i>	
<b>MOULES AU SAFFRAN</b>	<b>19.5/35.5</b>
<i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	
<b>FOIE GRAS CRU OU POELE</b>	<b>35</b>
<i>Foie gras fresh or pan fried with poached fruit and toasted brioche.....</i>	
<b>CAMEMBERT AU FOUR</b>	<b>22.5</b>
<i>Baked camembert with apple, walnuts and calvados .....</i>	

ADD fries to sandwich +4 *Salades et Sandwiches* GF Bread Available +2.5

<i>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies salad</i>	<i>Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing salad</i>	<i>Roasted pork belly w/ cumin spiced slaw and parsley sandwich</i>	<i>Smoked salmon w/ avocado, toasted sesame seed, red onion &amp; wasabi mayo sandwich</i>	<i>Salt roasted beetroot w/ goat's curd, baby spinach, walnuts &amp; balsamic dressing sandwich</i>
<b>24.5</b>	<b>19.5</b>	<b>17</b>	<b>16</b>	<b>15</b>

PLATS / MAINS

<b>MERGUEZ FRITES</b>	<b>24.5</b>
<i>Spicy Moroccan Sausages with French fries, salad and Harissa.....</i>	
<b>OMELETTE AUX EPINARDS ET CHEVRE</b>	<b>19.5</b>
<i>Omelette with goat's curd, spinach and lettuce.....</i>	
ADD — bacon +3.5	
<b>CROQUE MONSIEUR</b>	<b>19.5</b>
<i>Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad .....</i>	
ADD — fried egg +2.5	
<b>JOUE DE BOEUF A LA BOURGUIGNONNE</b>	<b>37.5</b>
<i>Beef cheek in red wine sauce with mashed potato .....</i>	
<b>POISSON DU JOUR</b>	<b>MP</b>
<i>Fish of the day .....</i>	
<b>FEUILLETE AUX POIREAUX ET CHAMPIGNONS</b>	<b>30.5</b>
<i>Mushroom vol au vent with leek fondue.....</i>	
<b>CONFIT DE CANARD, POMMES SARLADAISES</b>	<b>37.5</b>
<i>Duck confit with duck fat potatoes, spinach and jus.....</i>	

STEAK FRITES

<b>ONGLET</b> HANGER 250G <b>35.5</b>	<b>ENTRECOTE</b> DRY AGED SIRLOIN 300G <b>45.5</b>	<b>FILET</b> EYE FILLET 200G <b>42.5</b>
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SERVED WITH FRENCH FRITES & CHOICE OF BEARNAISE, PEPPER, OR RED WINE SHALLOT SAUCE

ADD A SLICE OF PAN SEARED FOIE GRAS +23.5

DEMI POULET RÔTI

HALF ROASTED CHICKEN W/ JUS AND FRITES **32**

TRUITE AUX AMANDES

WHOLE PAN FRIED DEBONED TROUT W/ BROWN BUTTER, ALMONDS AND GREEN BEANS **37**

Garnitures / Sides

<b>HARICOTS VERTS</b>	<b>11</b>	<b>DESERTS ET FROMAGES</b>	
<i>Buttered green beans</i>		<b>TARTE TATIN</b>	<b>16.5</b>
<b>FRITES</b>	<b>9</b>	<b>CREME BRULEE</b>	<b>15.5</b>
<i>French fries</i>		<b>PROFITEROLES</b>	<b>16.5</b>
<b>SALADE VERTE</b>	<b>11</b>	<i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	
<i>Butter lettuce and vinaigrette</i>		<b>SORBET FRAMBOISE</b>	<b>15.5</b>
<b>SALADE VERTE AU VIEUX COMTE</b>	<b>14</b>	<i>Raspberry sorbet with raspberry eau de vie</i>	
<i>Butter lettuce with comté and walnuts</i>		<b>CREPES SUZETTE</b>	<b>21.5</b>
<b>GRATIN DE CHOU-FLEUR</b>	<b>12.5</b>	<i>Flambée with Cointreau at the table</i>	
<i>Cauliflower gratin</i>		<b>FROMAGE</b>	<b>24/37</b>
		<i>Today's selection (3 or 5)</i>	

BREAKFAST COCKTAILS

<b>MIMOSA</b>	<b>13</b>
<i>Sparkling wine and orange juice</i>	
<b>BLOODY MARY</b>	<b>17</b>
<i>with Summum Vodka and Harissa</i>	
<b>BREAKFAST MARTINI</b>	<b>20</b>
<i>Tanqueray, Cointreau, orange marmalade and lemon</i>	
<b>KIR ROYAL AU CHAMPAGNE</b>	<b>23</b>
<i>Champagne and Crème de cassis</i>	
<b>ESPRESSO MARTINI</b>	<b>20</b>
<i>Summum Vodka, crème de café and espresso</i>	

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

25

CLOVER HILL

14

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS  
SORRY NO SPLIT BILLS

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

BREAKFAST ALL DAY SAT & SUN  
BRUNCH FROM 11.30AM

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