

PETIT DEJEUNER / BREAKFAST

7AM-3.30PM

hey jupiter

BRASSERIE FRANCAISE

DEJEUNER / LUNCH

11.30AM-3.30PM

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



## LES OEUF'S FERMIERS

~ Free Range Eggs ~



<b>TWO EGGS ANY WAY WITH TOAST</b>	12
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>	21
Fried eggs, braised mushrooms, pancetta, potato roesti, cheese, toast and tomato chutney.....	
SUBSTITUTE pancetta for salmon +2.5	
<b>OEUF MEURETTE</b>	21.5
Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast.....	

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

BREAKFAST COCKTAILS

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

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

25

CLOVER HILL

14

MARINATED CORIOLE OLIVES

7

SAUCISSON SEC  
French style salami

8.5

Check mirrors for specials!

ENTREES

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

ADD fries to sandwich +4

Salades et Sandwiches

GF Bread Available +2.5

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

PLATS / MAINS

<b>MERGUEZ FRITES</b> Spicy Moroccan Sausages with French fries, salad and Harissa.....	24.5
<b>OMELETTE AUX EPINARDS ET CHEVRE</b> Omelette with goat's curd, spinach and lettuce.....	19.5
ADD — bacon +3.5	
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad .....	19.5
ADD — fried egg +2.5	
<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.....	30.5
<b>STEAK FRITES</b> Hanger steak with fries and red wine shallot jus	35.5
<b>DEMI POULET ROTI</b> Half roasted chicken with jus and french fries	32
<b>TRUITE AUX AMANDES</b> Whole pan fried deboned trout with brown butter, almonds and green beans.....	37

Garnitures / Sides

<b>HARICOTS VERTS</b> Buttered green beans	11	<b>DESSERTS ET FROMAGES</b>	
<b>FRITES</b> French fries	9	<b>TARTE TATIN</b>	16.5
<b>SALADE VERTE</b> Butter lettuce and vinaigrette	11	<b>CREME BRULEE</b>	15.5
<b>SALADE VERTE AU VIEUX COMTE</b> Butter lettuce with comté and walnuts	14	<b>PROFITEROLES</b> Choux pastry filled with vanilla ice cream and topped with chocolate sauce	16.5
<b>GRATIN DE CHOU-FLEUR</b> Cauliflower gratin	12.5	<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
		<b>FROMAGE</b> Today's selection (3 or 5)	24/37

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

FIND US ON INSTAGRAM  
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