

PETIT DEJEUNER / BREAKFAST

7AM-11.30AM

hey jupiter

BRASSERIE FRANCAISE

DEJEUNER / LUNCH

11.30AM-3.30PM

TOAST OU CROISSANT	8.5
<i>Toast or Croissant served with jam and cultured butter.....</i>	
SALADE DE FRUIT	10.5
<i>Fruit salad (cut to order).....</i>	
ADD — Yoghurt +4.5	
FLOCON D'AVOINE TOASTE	11.5
<i>Toasted Muesli with fresh fruit</i>	
GF Option +2	
ADD — Yoghurt +4.5	
CASSOULET DU PETIT DEJEUNER	24.5
<i>Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast</i>	
CROQUE MONSIEUR	17
<i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney</i>	
ADD — Fried egg +3	
SANDWICH DU MATIN	17.5
<i>Pancetta, avocado and baby spinach with tomato chutney and lemon thyme mayo</i>	
TOAST FRANCAIS	
— Brioche french toast with maple syrup, bacon and seasonal fruit 19.5	
— Brioche french toast with poached fruit, almonds and vanilla crème fraiche 20.5	
HAM & CHEESE CROISSANT	8.5
LES HUITRES	43
<i>6 Freshly shucked oysters and a glass of Louis Roederer champagne</i>	
PETIT DEJEUNER CONTINENTAL	20.5
<i>Continental Breakfast: Boiled free range egg, toast, croissant, ham, Heidi tilsit and bonne Maman Jam</i>	
ADD — Juice and Coffee or Tea +9.5	
CAVIAR	70/175
<i>Sturgeon caviar with accompaniments — 10g/30g</i>	



LES OEUF'S FERMIERS

~ Free Range Eggs ~



TWO EGGS ANY WAY WITH TOAST	12.5
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 +24	
— Tomato chutney / Lemon thyme mayonnaise +2 EACH	
OEUF "HEY JUPITER" AU LARD OU AU SAUMON	22.5
<i>Fried eggs, braised mushrooms, pancetta, potato roesti, cheese, toast and tomato chutney.....</i>	
SUBSTITUTE pancetta for salmon +3.5	
OEUF MEURETTE	21.5
<i>Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast.....</i>	

Petit Dejeuner au Champagne pour 2 Personnes

125

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

LES HUITRES	4 EACH
<i>Freshly shucked oysters with champagne vinegar mignonette.....</i>	
SAUMON FUME	24.5
<i>Harris smoked salmon with crème fraîche, red onion, capers and toasted brioche</i>	
TERRINE DU JOUR	18.5
<i>Terrine of the day with condiments</i>	
TARTARE DE BOEUF AU COUTEAU	24/40.5
<i>Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries</i>	
ASSIETTE DE CHARCUTERIE	22.5/35
<i>Today's assortment of cold cuts.....</i>	
CAVIAR	70/175
<i>Sturgeon caviar with accompaniments 10g/30g</i>	
J.C. DAVID SARDINES MILLESIMÉES	20.5
<i>J.C. David vintage sardines</i>	
SOUPE A L'OIGNON	18
<i>French onion soup</i>	
ESCARGOTS A L'AIL	19.5
<i>6 snails with garlic butter</i>	
LANGOUSTINES A L'AIL ET AU PASTIS	29.5
<i>Scampi with garlic, parsley and pastis.....</i>	
MOULES AU SAFFRAN	21.5/37.5
<i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	
FOIE GRAS CRU OU POELE	36/56
<i>Foie gras fresh or pan fried with poached fruit and toasted brioche — 30g/50g</i>	
CAMEMBERT AU FOUR	23.5
<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 seeds, red onion & wasabi mayo sandwich</i>	<i>Salt roasted beetroot w/ goat's curd, baby spinach, walnuts & balsamic dressing sandwich</i>
24.5	19.5	17.5	16.5	15.5

PLATS / MAINS

MERGUEZ FRITES	24.5
<i>Spicy Moroccan Sausages with French fries, salad and Harissa mayonnaise</i>	
OMELETTE AUX EPINARDS ET CHEVRE	20.5
<i>Omelette with goat's curd, spinach and lettuce.....</i>	
ADD — bacon +4.5	
CROQUE MONSIEUR	19.5
<i>Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad</i>	
ADD — fried egg +3	
JOUE DE BOEUF A LA BOURGUIGNONNE	39.5
<i>Beef cheek in red wine sauce with mashed potato</i>	
POISSON DU JOUR	MP
<i>Fish of the day</i>	
FEUILLETE AUX POIREAUX ET CHAMPIGNONS	33.5
<i>Mushroom vol au vent with leek fondue.....</i>	
CONFIT DE CANARD, POMMES SARLADAISES	39.5
<i>Duck confit with duck fat potatoes, spinach and jus.....</i>	

STEAK FRITES

FLAT IRON	EYE FILET
<small>250G</small> 36	<small>200G</small> 44

.....

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE, PEPPER, OR RED WINE SHALLOT SAUCE

ADD A SLICE OF PAN SEARED FOIE GRAS **+24**

DEMI POULET RÔTI

HALF ROASTED GREENSLADE CHICKEN W/ JUS AND FRIES

36.5

TRUITE AUX AMANDES

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

39

Garnitures / Sides

HARICOTS VERTS	11	TARTE TATIN	17.5
<i>Buttered green beans</i>		<i>CREME BRULEE</i>	
FRITES	9.5	<i>PROFITEROLES</i>	
<i>French fries</i>		<i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	
SALADE VERTE	12.5	SORBET FRAMBOISE	
<i>Butter lettuce and vinaigrette</i>		<i>Raspberry sorbet with raspberry eau de vie</i>	
SALADE VERTE AU VIEUX COMTE	15.5	CREPES SUZETTE	
<i>Butter lettuce with comté and walnuts</i>		<i>Flambée with Cointreau at the table</i>	
GRATIN DE CHOU-FLEUR	14.5	FROMAGE	
<i>Cauliflower gratin</i>		<i>Today's selection (3 or 5)</i>	

BREAKFAST COCKTAILS

MIMOSA	16
<i>Sparkling wine and orange juice</i>	
BLOODY MARY	17
<i>with Summum Vodka and Harissa</i>	
BREAKFAST MARTINI	20
<i>Tanqueray, Cointreau, orange marmalade and lemon</i>	
KIR ROYAL AU CHAMPAGNE	27
<i>Champagne and Crème de cassis</i>	
ESPRESSO MARTINI	20
<i>Summum Vodka, crème de café and espresso</i>	

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

25

CLOVER HILL

14

SURCHARGES APPLY TO CC PAYMENT
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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