

DINER / DINNER

5.30PM-9.30PM FRIDAY & SATURDAY



MARINATED
CORIOLE OLIVES
8.5

SAUCISSON SEC
French style salami
9.5

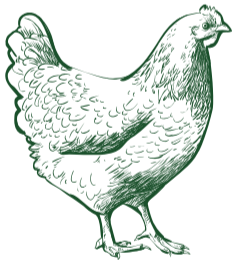
ENTREES

SAUMON FUME <i>Harris smoked salmon, red onion, capers and toasted brioche.....</i>	24.5
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	24.5
SELECTION DE SARDINES <i>Selection of tinned sardines.....</i>	24
SOUPE A L'OIGNON <i>French onion soup.....</i>	18.5
TERRINE DU JOUR <i>Terrine of the day with condiments.....</i>	19.5
MOULES AU SAFFRAN <i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	21.5/39

ESCARGOTS A L'AIL 22.5
6 snails with garlic butter.....

PLATS / MAINS

OMELETTE AUX EPINARDS ET CHEVRE <i>Omelette with goat's curd, spinach and lettuce.....</i> ADD — bacon +4.5	22.5
JOUE DE BOEUF A LA BOURGUIGNONNE <i>Beef cheek in red wine sauce with mashed potato.....</i>	41.5
STEAK MINUTE <i>Minute steak with fries, salad and garlic and herb butter.....</i>	29.5
STEAK AU POIVRE <i>200g Eye fillet w/ pepper sauce and fries.....</i>	48.5
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and jus.....</i>	41.5



DEMI POULET RÔTI
HALF ROASTED CHICKEN
W/ JUS AND FRENCH PEAS
33.5



POISSON DU JOUR
FISH OF THE DAY
MP

Garnitures / Sides

FRITES <i>French fries</i>	10
SALADE VERTE <i>Butter lettuce and vinaigrette</i>	14
SALADE A LA BETTERAVE <i>Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing salad</i>	17.5
PETITS POIS A LA FRANÇAISE <i>Peas in chicken jus w/ onion and bacon</i>	12

DESSERTS ET FROMAGES

SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	18.5
CREME BRULEE	16.5
TARTE AU CITRON <i>Lemon Tart</i>	15.5
PROFITEROLES <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	18.5
FROMAGE <i>1 cheese (50g) / 3 cheeses (30g each)</i>	14/35

COCKTAIL FRANCAIS

FRENCH BLONDE
Gin, St Germain, Lillet Blanc, Grapefruit, Lemon Bitters

L'HEUREUX HAZARD
Calvados, Apple Juice, Sparkling wine, Mint

CARTE BLANCHE
Citadelle Gin, Folle Blanche, Dolin Dry, Cornichon

22



BOTRYTIS, VINS DOUX NATURELS & FORTIFIES

GLASS/BOTTLE

DOMAINE LABET – <i>Macvin du Jura</i> – NV – Chardonnay blend – Jura, France	27/230
ANNE & JEAN FRANCOIS GANEVAT – <i>Sul Q...</i> – NV – Savagnin – Jura, France – 375ml	235
CHATEAU MOSSE – <i>Rivesaltes</i> – 1932 – Grenache noir/Macabeu/Roussillon – Languedoc, France	495
DOMAINE THEULET MARSALET – <i>Monbazillac</i> – 1982 – Sémillon Blend – South West, France	195
DOMAINE VIGNEAU – <i>Chevreau</i> – <i>Vouvray Cuvée de Tri Nobles</i> – 1989 – Chenin blanc – Loire Valley, France	235
CHATEAU SUDUIRAUT – <i>1er Cru</i> – 1989 – Sémillon blend – Sauternes, France – 375ml	175
KRACHER – <i>TBA #1 Nouvelle Vague</i> – 2004 – Zweigelt – Austria – 375ml	175
DOMAINE WEINBACH – <i>Sélection de Grains Nobles</i> – 2009 – Pinot gris – Alsace, France – 375ml	335
VINYER DE LA RUCA – <i>Banyuls</i> – 2013 – Grenache – Roussillon, France – 400ml	195
WENDOUREE – 2013 – Muscat of Alexandria – Clare Valley – 375ml	76
MAS AMIEL – <i>Mauray</i> – 2016 – Grenache noir – Roussillon, France	17/120
RENARDAT-FACHE – <i>Bugey de Cerdon Sparkling Méthode Ancestrale</i> – 2015 <i>Gamay/Poulsard</i> – Cerdon, France	70
DOMAINE DES BERNARDINS – <i>Muscat de Beaumes de Venise</i> – 2017 – Muscat – Rhône Valley, France – 375ml	60
WEINGUT KELLER – <i>Monsheim Silberberg T.B.A.</i> – 2017 – Rieslaner – Rheinessen, Germany – 375ml	490
DOMAINE DE BELLIVIERE – <i>Les Giroflées</i> – 2018 – Pineau d'Aunis – Loire Valley, France	15/115

BAR MENU

3.30pm - 5.30pm

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette.....</i>	4.5 EACH
SELECTION DE SARDINES <i>Selection of tinned sardines.....</i>	24
SALADE NICOISE <i>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies salad.....</i>	24.5
SALADE VERTE <i>Butter lettuce and vinaigrette.....</i>	14
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	24.5
TERRINE DU JOUR <i>Terrine of the day with condiments.....</i>	19.5
SOUPE A L'OIGNON <i>French onion soup.....</i>	18.5
ESCARGOTS A L'AIL <i>6 snails with garlic butter.....</i>	22.5
CROQUE MONSIEUR <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney.....</i>	17.5
FROMAGE <i>Today's cheese selection.....</i>	14
CREME BRULEE	16.5
SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie.....</i>	18.5
TARTE AU CITRON <i>Lemon Tart.....</i>	15.5

BEER, WINE AND CIDER AVAILABLE TO TAKE HOME WITH TAKE AWAY PURCHASE.

SURCHARGES APPLY TO CC PAYMENT
10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON 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 - 3.30PM
FRIDAY - SATURDAY: 7AM - 9.30PM

BREAKFAST ALL DAY SAT & SUN
BRUNCH FROM 11.30AM

FIND US ON INSTAGRAM
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