

PETIT DEJEUNER / BREAKFAST

7AM-11.30AM WEEKDAYS
7AM-3.30PM WEEKENDS



DEJEUNER / LUNCH

11.30AM-3.30PM

TOAST OU CROISSANT <i>Toast or Croissant served with Bonne Maman jam and cultured butter.....</i>	9
SALADE DE FRUIT <i>Fruit salad (cut to order).....</i> ADD — Yoghurt +4.5	12.5
FLOCON D'AVOINE TOASTE <i>Toasted muesli with fresh fruit.GF Option +2</i> ADD — Yoghurt +4.5	12.5
CASSOULET DU PETIT DEJEUNER <i>Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast</i>	24.5
CROQUE MONSIEUR <i>Ham and cheese sandwich with bechamel,Dijon mustard and tomato chutney</i> ADD — Fried egg +3	17.5
SANDWICH DU MATIN <i>Bacon, avocado and baby spinach with tomato chutney and lemon thyme mayo.....</i>	17.5
TOAST FRANÇAIS <i>Brioche french toast with maple syrup, bacon and seasonal fruit.....</i>	22.5

LES HUITRES <i>6 Freshly shucked oysters and a glass of Louis Roederer champagne</i>	47
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HAM & CHEESE CROISSANT	9
PETIT DEJEUNER CONTINENTAL <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	23



LES OEUF'S FERMIERS

~ Free Range Eggs ~



TWO EGGS ANY WAY WITH TOAST	12.5
ADD — Mushroom / spinach / roast tomatoes / ham +4 EACH	
— Bacon / merguez sausage / smoked salmon +7 EACH	
— Heidi Tilsit / goat's curd / avocado +5 EACH	
— Tomato chutney / lemon thyme mayonnaise +2 EACH	
OEUF MEURETTE	22.5
<i>Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast.....</i>	

Petit Dejeuner au Champagne pour 2 Personnes

130

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

MIMOSA <i>Sparkling wine and orange juice</i>	16
BLOODY MARY <i>with French vodka and harissa</i>	18
BREAKFAST MARTINI <i>Tanqueray, Cointreau, orange marmalade and lemon</i>	22
KIR ROYAL AU CHAMPAGNE <i>Champagne and crème de cassis</i>	28
ESPRESSO MARTINI <i>French vodka, crème de café and espresso</i>	22

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

26'

CLOVER HILL

14

MARINATED CORIOLE OLIVES

8.5

SAUCISSON SEC
French style salami

9.5

ENTREES

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette</i>	4.5 EACH
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>	MP
MOULES AU SAFRAN <i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	21.5/39
ESCARGOTS A L'AIL <i>6 snails with garlic butter.....</i>	22.5
TARTARE DE BOEUF AU COUTEAU <i>Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries.....</i>	26.5/47.5

SALADES

SALADE NIÇOISE <i>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olives, potato and Ortiz anchovies.....</i>	24.5
SALADE DE BETTERAVES <i>Butter lettuce, goat's curd, walnuts and salt roasted beetroot with balsamic dressing salad.....</i>	20.5

TARTINES / OPEN SANDWICHES

TARTINE AU PORC <i>Roasted pork belly w/ cumin spiced slaw and parsley served with fries.....</i>	19.5
TARTINE AU SAUMON <i>Smoked salmon w/ avocado, toasted sesame seeds, red onion & wasabi mayo served with fries.....</i>	18.5

PLATS / MAINS

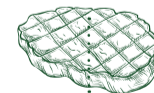
MERGUEZ FRITES <i>Spicy Moroccan sausages with French fries, salad and harissa mayonnaise</i>	24.5
OMELETTE AUX EPINARDS ET CHEVRE <i>Omelette with goat's curd, spinach and lettuce.....</i> ADD — bacon +4.5	22.5
CROQUE MONSIEUR <i>Ham and cheese sandwich with bechamel, Dijon mustard, tomato chutney, and salad</i> ADD — fried egg +3	20.5
JOUE DE BOEUF A LA BOURGUIGNONNE <i>Beef cheek in red wine sauce with mashed potato, carrots, shallots and lardons</i>	41.5
POISSON DU JOUR <i>Fish of the day</i>	MP
STEAK MINUTE <i>Minute steak with fries, salad and garlic and herb butter.....</i>	29.5
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and jus.....</i>	41.5
DEMI POULET ROTI <i>Half roasted chicken w/ jus and French peas</i>	33.5

STEAK FRITES

ONGLET

37.5

250g Hanger steak



FILET DE BOEUF

48.5

200g Eye fillet

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR PEPPER SAUCE
ADD A SLICE OF PAN SEARED FOIE GRAS +25.5

Garnitures / Sides

FRITES <i>French fries</i>	10
SALADE VERTE <i>Butter lettuce and vinaigrette</i>	14
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

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

**BREAKFAST ALL DAY SAT AND SUN
BRUNCH FROM 11.30AM**

FIND US ON INSTAGRAM
AT HEYJUPITERBRASSERIE
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