

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 jam and cultured butter.....</i>	9
SALADE DE FRUIT <i>Fruit salad (cut to order).....</i> ADD — Yoghurt +4.5	11
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 béchamel,Dijon mustard and tomato chutney</i> ADD — Fried egg +3	17
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>	21.5

LES HUITRES <i>6 Freshly shucked oysters and a glass of Louis Roederer champagne</i>	46
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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	21.5



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

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

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>	27
ESPRESSO MARTINI <i>Summum Vodka, crème de café and espresso</i>	22

VINS PETILLANTS AU VERRE

Sparkling wines by the glass

LOUIS ROEDERER

25

CLOVER HILL

14

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>	23
SELECTION DE SARDINES <i>Selection of tinned sardines.....</i>	24
SOUPE A L'OIGNON <i>French onion soup</i>	18
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 <i>6 snails with garlic butter</i>	20.5
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SALADES

SALADE NIÇOISE <i>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olives, potato and Ortiz anchovies salad.....</i>	24.5
SALADE DE BETTERAVES <i>Butter lettuce, goat's curd, walnut and salt roasted beetroot with balsamic dressing salad.....</i>	19.5

TARTINES / OPEN SANDWICHES

TARTINE AU PORC <i>Roasted pork belly w/ cumin spiced slaw and parsley served with fries.....</i>	18.5
TARTINE AU SAUMON <i>Smoked salmon w/ avocado, toasted sesame seeds, red onion & wasabi mayo served with fries.....</i>	17.5

GF Bread Available +2.5

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	21.5
CROQUE MONSIEUR <i>Ham and cheese sandwich with béchamel, Dijon mustard, tomato chutney, and salad</i> ADD — fried egg +3	19.5
JOUE DE BOEUF A LA BOURGUIGNONNE <i>Beef cheek in red wine sauce with mashed potato</i>	39.5
POISSON DU JOUR <i>Fish of the day</i>	MP
STEAK MINUTE <i>Minute steak with fries, salad and garlic and herb butter.....</i>	28.5
STEAK AU POIVRE <i>200g Eye fillet w/ pepper sauce and fries (MONDAY - FRIDAY ONLY).....</i>	47.5
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and jus.....</i>	39.5
DEMI POULET RÔTI <i>Half roasted chicken w/ jus and French peas</i>	31.5

Garnitures / Sides

FRITES <i>French fries</i>	9.5
SALADE VERTE <i>Butter lettuce and vinaigrette</i>	13
PETITS POIS A LA FRANÇAISE <i>Peas in chicken jus w/ onion and bacon</i>	11

DESSERTS ET FROMAGES

SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	18
CREME BRULEE	16
TARTE AU CITRON <i>Lemon Tart</i>	15
PROFITEROLES <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	17.5
FROMAGE <i>1 cheese (50g) / 3 cheeses (30g each)</i>	14/35

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

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 - 3.30PM
FRIDAY - SATURDAY: 7AM - 9.30PM

BREAKFAST ALL DAY SAT & SUN
BRUNCH FROM 11.30AM

FIND US ON INSTAGRAM
AT HEYJUPITERBRASSERIE
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