

DINER / DINNER

5.30PM–9.30PM FRIDAY & SATURDAY

ENTREES

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette</i>	5 EACH
SAUCISSON SEC <i>Plate of French style Salami</i>	15.5
SAUMON FUME <i>Harris smoked salmon, red onion, capers and toasted brioche.....</i>	25
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	25
SELECTION DE SARDINES <i>Selection of tinned sardines.....</i>	24.5
SOUPE A L'OIGNON <i>French onion soup</i>	19
TERRINE DU JOUR <i>Terrine of the day with condiments</i>	MP
TARTARE DE BOEUF AU COUTEAU <i>Hand chopped raw beef fillet with traditional condiments and croutons — 100g/180g with fries</i>	27.5/48.5
MOULES AU SAFRAN <i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	22.5/39.5

ESCARGOTS A L'AIL <i>6 snails with garlic butter</i>	23
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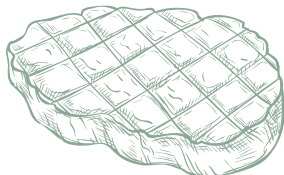
PLATS / MAINS

OMELETTE AUX EPINARDS ET CHEVRE <i>Omelette with goat's curd, spinach and lettuce.....</i> <i>ADD — bacon +4.5</i>	23.5
JOUE DE BOEUF A LA BOURGUIGNONNE <i>Beef cheek in red wine sauce with mashed potato, carrots, shallots and lardons</i>	42.5
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and jus</i>	42.5
DEMI POULET ROTI <i>Half roasted chicken w/ jus and French peas</i>	35.5
POISSON DU JOUR <i>Fish of the day</i>	MP

STEAK FRITES

ONGLET
HANGER
250G

39.5



FILET
EYE FILLET
200G

49.5

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
SALADE A LA BETTERAVE <i>Butter lettuce, goat's curd, walnuts 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	17
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
FROMAGES <i>Selection of French cheeses</i>	35

COCKTAIL FRANCAIS

FRENCH BLONDE <i>Gin, St Germain, Lillet Blanc, Grapefruit, Lemon Bitters</i>	23
L'HEUREUX HAZARD <i>Calvados, Apple Juice, Sparkling wine, Mint</i>	
CARTE BLANCHE <i>Citadelle Gin, Folle Blanche, Dolin Dry, Cornichon</i>	



BAR MENU

3.30pm - 5.30pm

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette</i>	5 EACH
SAUCISSON SEC <i>Plate of French style Salami.....</i>	15.5
SELECTION DE SARDINES <i>Selection of tinned sardines.....</i>	24.5
SAUMON FUME <i>Harris smoked salmon, red onion, capers and toasted brioche.....</i>	25
SALADE NICOISE <i>Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olive, potato and Ortiz anchovies</i>	25
SALADE VERTE <i>Butter lettuce and vinaigrette</i>	14
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	25
TERRINE DU JOUR <i>Terrine of the day with condiments</i>	MP
SOUPE A L'OIGNON <i>French onion soup.....</i>	19
ESCARGOTS A L'AIL <i>6 snails with garlic butter</i>	23
CROQUE MONSIEUR <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney</i>	18
FROMAGES <i>Selection of French cheeses</i>	35
CREME BRULEE	17
SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	18.5
TARTE AU CITRON <i>Lemon Tart</i>	15.5



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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