

**PETIT DEJEUNER / BREAKFAST**

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

*hey jupiter*  
BRASSERIE FRANÇAISE

CHEF DE CUISINE: VINCENT PERRAUD

**DEJEUNER / LUNCH**

11.30AM-3.30PM

<b>TOAST OU CROISSANT</b> Artisan Sourdough Toast or Croissant served with Bonne Maman jam and cultured butter .....	9.5
<b>SALADE DE FRUIT</b> Seasonal fruit salad (cut to order) .....	13
ADD — Yoghurt +5	
<b>FLOCON D'AVOINE TOASTE</b> Toasted muesli with seasonal fresh fruit .....	13
GF Option +2.5 ADD — Yoghurt +5	
<b>CASSOULET DU PETIT DEJEUNER</b> Baked beans with pork belly, smoked ham, duck confit, goat's curd, breadcrumbs and toast .....	25.5
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with bechamel, Dijon mustard and tomato chutney .....	19.5
ADD — Fried egg +3	
<b>SANDWICH DU MATIN</b> Bacon, avocado and baby spinach with tomato chutney and herb mayo .....	18.5
ADD — Fried egg +3	
<b>TOAST FRANÇAIS</b> Brioche french toast with maple syrup, bacon and seasonal fruit .....	26.5
<b>HAM &amp; CHEESE CROISSANT</b>	11
<b>PETIT DEJEUNER CONTINENTAL</b> Continental breakfast: Boiled free range egg, toast, croissant, ham, Comté and Bonne Maman jam .....	25.5
ADD — Juice and coffee or tea +11	



**LES OEUF'S FERMIERS**

~ Free Range Eggs ~



<b>TWO EGGS ANY WAY WITH ARTISAN SOURDOUGH TOAST</b>	13.5
ADD — Spinach / Roast tomatoes / Ham	+4.5 EACH
— Bacon / Merguez sausage / Smoked salmon	+7 EACH
— Comté / Mushrooms / Goat's curd / Avocado	+5 EACH
— Tomato chutney / Lemon thyme mayonnaise	+2.5 EACH

<b>OEUF MEURETTE</b> Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast .....	24.5
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*Petit Dejeuner au Champagne pour 2 Personnes*

150

Boiled free range eggs, pastries and toast, Ham, Comté, Bonne Maman jam, smoked salmon, fresh fruit, coffee or tea, juice and a 375mL bottle of Louis Roederer Champagne

<b>LES HUITRES</b> 6 Freshly shucked oysters and a glass of Louis Roederer Champagne .....	55
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**CAVIAR OSCIETRE**  
30g Oscietra Caviar with trimmings **225**

**BREAKFAST COCKTAILS**

<b>MIMOSA</b> Sparkling wine and orange juice	17.5
<b>BLOODY MARY</b> with French vodka and harissa	19
<b>BREAKFAST MARTINI</b> Tanqueray, Cointreau, orange marmalade & lemon	23
<b>KIR ROYAL AU CHAMPAGNE</b> Champagne and crème de cassis	29
<b>ESPRESSO MARTINI</b> French vodka, crème de café and espresso	23

**VINS PETILLANTS AU VERRE**

Sparkling wines by the glass

**LOUIS ROEDERER**

**28**

**CLOVER HILL**

**16**

**ENTREES**

<b>LES HUITRES</b> Freshly shucked oysters with champagne vinegar mignonette	5 EACH
<b>CAVIAR OSCIETRE</b> 30g Oscietra Caviar with trimmings .....	225
<b>FOIE GRAS</b> Foie gras with fig chutney and toasted brioche 30g/60g .....	42/77
<b>SAUCISSON SEC</b> Plate of French style Salami .....	16.5
<b>ASSIETTE DE CHARCUTERIE</b> Today's assortment of cold cuts .....	27.5
<b>SOUPE A L'OIGNON</b> French onion soup .....	22
<b>PATE EN CROUTE</b> Terrine of the day wrapped in a rich golden dough, with condiments .....	MP
<b>MOULES AU SAFRAN</b> Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries .....	27.5/43.5
<b>ESCARGOTS A L'AIL</b> 6 snails with garlic butter .....	24.5
<b>TARTARE DE BOEUF AU COUTEAU</b> Hand chopped raw beef fillet with traditional condiments and croutons .....	29.5



**SALADES & TARTINES**

~ Salads and Open Sandwiches ~

<b>SALADE NIÇOISE</b> Sirena tuna, green leaves, artichoke, green beans, egg, tomato, olives, potato and anchovies .....	26.5
<b>SALADE DE BETTERAVES</b> Green leaves, roasted baby beets, goat's curd, radishes, tomatoes, with lemon truffle dressing .....	25.5
<b>TARTINE AU POULET</b> Harissa marinated chicken, pistou, lemon thyme mayo, roasted capsicum and zucchini, with fries .....	21.5
<b>TARTINE AU SAUMON</b> Smoked salmon w/ avocado, toasted sesame seeds, red onion and herb mayo, with fries .....	23.5

**PLATS / MAINS**

<b>MERGUEZ FRITES</b> Spicy Moroccan sausages with French fries, salad and harissa mayonnaise .....	33.5
<b>OMELETTE AUX EPINARDS ET CHEVRE</b> Omelette with goat's curd, spinach and salad .....	26.5
ADD — bacon +5.5	
<b>CROQUE MONSIEUR</b> Ham and cheese sandwich with bechamel, Dijon mustard, tomato chutney, and salad .....	23
ADD — fried egg +3	
<b>JOUE DE BOEUF A LA BOURGUIGNONNE</b> Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and crouton .....	46.5
<b>POISSON DU JOUR</b> Fish of the day .....	MP
<b>STEAK MINUTE</b> Minute steak with fries, salad, and garlic and herb butter .....	38.5
<b>CONFIT DE CANARD, POMMES SARLADAISES</b> Duck confit with duck fat potatoes, spinach and orange sauce .....	45.5
<b>POULET ROTI</b> Roast chicken w/ beans, glazed baby carrots and herb jus .....	38.5
<b>RATATOUILLE</b> Ratatouille with pearl couscous and goat's curd .....	31.5

**STEAK FRITES**

<b>PIECE DU BOUCHER</b> Butcher's cut	MP	<b>FILET DE BOEUF</b> 200g Eye fillet (MB3+)	59	ADD A SLICE OF FOIE GRAS +27.5
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SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR PEPPER SAUCE

*Garnitures / Sides*

<b>FRITES</b> French fries	11	<b>SORBET FRAMBOISE</b> Raspberry sorbet with raspberry eau de vie	19.5
<b>SALADE VERTE</b> Green leaves and vinaigrette	15.5	<b>CREME BRULEE</b>	18
<b>HARICOTS VERTS</b> Green beans and herb butter	13	<b>PROFITEROLES</b> Choux pastry filled with vanilla ice cream and topped with chocolate sauce	19.5
<b>CAROTTES GLACEES</b> Glazed baby carrots	13	<b>TARTE AU CITRON</b> Lemon Tart	16.5
		<b>CREPES SUZETTE</b> Crêpes flambéed tableside, with vanilla icecream	24.5
		<b>FROMAGES</b> Selection of 3 or 5 French cheeses	37/55

SORRY NO SPLIT BILLS SURCHARGES APPLY TO CC PAYMENT 10% SURCHARGE ON SUNDAYS 15% SURCHARGE ON PUBLIC HOLIDAYS

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 BONJOUR@HEYJUPITER.COM.AU HEYJUDITER.COM.AU