hey jupiter
BRASSERIE FRANÇAISE

PETIT DEJEUNER / BREAKFAST
7AM–11.30AM WEEKDAYS
7AM–3.30PM WEEKENDS

TOAST OU CROISSANT 9
Toast or Croissant served with Bonne Maman jam and cultured butter

SALADE DE FRUIT 13
Fruit salad (cut to order)
ADD —— Yoghurt **+4.5**

FLOCON D'AVOINE TOASTE 13
Toasted muesli with fresh fruit.GF Option **+2**
ADD —— Yoghurt **+4.5**

CASSOULET DU PETIT DEJEUNER 24.5
Baked beans with pork belly, smoked ham hock, duck confit, goat's curd, breadcrumbs and toast

CROQUE MONSIEUR 18
Ham and cheese sandwich with bechamel,Dijon mustard and tomato chutney
ADD —— Fried egg **+3**

SANDWICH DU MATIN 18
Bacon, avocado and baby spinach with tomato chutney and herb mayo

TOAST FRANÇAIS 23
Brioche french toast with maple syrup, bacon and seasonal fruit

LES HUITRES 51
6 Freshly shucked oysters and a glass of Louis Roederer champagne

HAM & CHEESE CROISSANT 9

PETIT DEJEUNER CONTINENTAL 23.5
Continental breakfast: Boiled free range egg, toast, croissant, ham, Heidi Tilsit and Bonne Maman jam
ADD —— Juice and coffee or tea **+10**

LES OEUFS FERMIERS
~ Free Range Eggs ~

TWO EGGS ANY WAY WITH TOAST 13
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 23
Poached eggs in red wine sauce with mushrooms, bacon, shallots and toast

Petit Dejeuner au Champagne pour 2 Personnes
135

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 17
Sparkling wine and orange juice

BLOODY MARY 19
with French vodka and harissa

BREAKFAST MARTINI 23
Tanqueray, Cointreau, orange marmalade & lemon

KIR ROYAL AU CHAMPAGNE 28
Champagne and crème de cassis

ESPRESSO MARTINI 23
French vodka, crème de café and espresso

VINS PETILLANTS AU VERRE
Sparkling wines by the glass

LOUIS ROEDERER
26

CLOVER HILL
14

COVID-SAFE CHECK-IN

DEJEUNER / LUNCH
11.30AM–3.30PM

ENTREES

LES HUITRES 5 EACH
Freshly shucked oysters with champagne vinegar mignonette

SAUCISSON SEC 15.5
Plate of French style Salami

SAUMON FUME 25
Harris smoked salmon, red onion, capers and toasted brioche

ASSIETTE DE CHARCUTERIE 25
Today's assortment of cold cuts

SELECTION DE SARDINES 24.5
Selection of tinned sardines

SOUPE A L'OIGNON 19
French onion soup

TERRINE DU JOUR MP
Terrine of the day with condiments

ESCARGOTS A L'AIL 23
6 snails with garlic butter

TARTARE DE BOEUF AU COUTEAU 27.5/48.5
Hand chopped raw beef fillet with traditional condiments and croutons —— 100g/180g with fries

SALADES

SALADE NIÇOISE 25.5
Sirena tuna, butter lettuce, artichoke, green beans, egg, tomato, olives, potato and Ortiz anchovies

SALADE DE BETTERAVES 21.5
Butter lettuce, goat's curd, walnuts and salt roasted beetroot with balsamic dressing salad

TARTINES / OPEN SANDWICHES

TARTINE AU PORC 20.5
Roasted pork belly w/ celeriac and apple rémoulade served with fries

TARTINE AU SAUMON 19.5
Smoked salmon w/ avocado, toasted sesame seeds, red onion & herb mayo served with fries

PLATS / MAINS

MERGUEZ FRITES 25.5
Spicy Moroccan sausages with French fries, salad and harissa mayonnaise

OMELETTE AUX EPINARDS ET CHEVRE 23.5
Omelette with goat's curd, spinach and lettuce
ADD —— bacon **+4.5**

CROQUE MONSIEUR 21.5
Ham and cheese sandwich with bechamel, Dijon mustard, tomato chutney, and salad
ADD —— fried egg **+3**

JOUE DE BOEUF A LA BOURGUIGNONNE 42.5
Beef cheek in red wine sauce with mashed potato, carrots, shallots and lardons

POISSON DU JOUR MP
Fish of the day with fries, salad and herb butter

STEAK MINUTE 35.5
Minute steak with fries, salad and garlic and herb butter

CONFIT DE CANARD, POMMES SARLADAISES 42.5
Duck confit with fries, salad and green peppercorn sauce

DEMI POULET ROTI 35.5
Half roasted chicken with jus and fries

STEAK FRITES

ONGLET 39.5
250g Hanger steak

FILET DE BOEUF 49.5
200g Eye fillet

SERVED WITH FRENCH FRIES & GREEN PEPPERCORN SAUCE
ADD A SLICE OF PAN SEARED FOIE GRAS **+25.5**

Garnitures / Sides

FRITES 10
French fries

SALADE VERTE 14
Butter lettuce and vinaigrette

DESSERTS ET FROMAGES

SORBET FRAMBOISE 18.5
Raspberry sorbet with raspberry eau de vie

CREME BRULEE 17

TARTE AU CITRON 15.5
Lemon Tart

FROMAGES 35
Selection of French cheeses

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
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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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