

DINER / DINNER

hey jupiter
BRASSERIE FRANÇAISE

CHEF DE CUISINE:
VINCENT PERRAUD

ENTREES

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette</i>	5 EACH
CAVIAR OSCIETRE <i>30g Oscietra Caviar with trimmings.....</i>	225
FOIE GRAS <i>Foie gras with fig chutney and toasted brioche 30g/60g</i>	42/77
SAUCISSON SEC <i>Plate of French style Salami</i>	16.5
ASSIETTE DE SAUMON FUME <i>Smoked salmon, red onion, capers and toasted brioche</i>	27.5
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	27.5
SELECTION DE SARDINES <i>Selection of tinned sardines</i>	25.5
SOUPE A L'OIGNON <i>French onion soup</i>	22
PATE EN CROUTE <i>Terrine of the day wrapped in a rich golden dough, with condiments.....</i>	MP
TARTARE DE BOEUF AU COUTEAU <i>Hand chopped raw beef fillet with traditional condiments and croutons.....</i>	29.5
MOULES AU SAFRAN <i>Mussels steamed in white wine, saffron, cream and mustard — Entree/Main with fries.....</i>	27.5/43.5
ESCARGOTS A L'AIL <i>6 snails with garlic butter</i>	24.5

PLATS / MAINS

JOUE DE BOEUF A LA BOURGUIGNONNE <i>Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and crouton.....</i>	46.5
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and orange sauce</i>	45.5
POULET ROTI <i>Roast chicken w/ beans, glazed baby carrots and herb jus</i>	38.5
POISSON DU JOUR <i>Fish of the day</i>	MP
RATATOUILLE <i>Ratatouille with pearl couscous and goat's curd.....</i> <i>ADD — two Merguez sausages +13.5</i>	31.5
CORDON BLEU DE POULET <i>Chicken cordon bleu stuffed with comté and ham, with baby carrots and duck fat potatoes</i>	43

STEAK FRITES

PIECE DU BOUCHER
BUTCHER'S CUT

MP

SERVED WITH FRENCH FRIES & CHOICE OF BEARNAISE OR PEPPER SAUCE
ADD A SLICE OF FOIE GRAS +27.5

FILET

100-DAY GRAIN-FED
EYE FILLET (MB3+) 200G

59

Garnitures / Sides

FRITES <i>French fries</i>	11
SALADE VERTE <i>Green leaves and vinaigrette</i>	15.5
HARICOTS VERTS <i>Green beans and herb butter</i>	13
CAROTTES GLACEES <i>Glazed baby carrots</i>	13
SALADE A LA BETTERAVE <i>Green leaves, roasted baby beets, goat's curd, radishes, tomatoes, with lemon truffle dressing</i>	19.5

DESSERTS ET FROMAGES

SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	19.5
CREME BRULEE	18
PROFITEROLES <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	19.5
TARTE AU CITRON <i>Lemon Tart</i>	16.5
CREPES SUZETTE <i>Crêpes flambéed tableside, with vanilla icecream</i>	24.5
FROMAGES <i>Selection of 3 or 5 French cheeses</i>	37/55

COCKTAIL FRANCAIS

FRENCH BLONDE

Gin, St Germain, Lillet blanc, Grapefruit, Lemon bitters

L'HEUREUX HAZARD

Calvados, Apple juice, Sparkling wine, Mint

CARTE BLANCHE

Citadelle gin, Folle blanche, Dolin dry, Cornichon

23



BAR MENU

3.30pm - 5.30pm

LES HUITRES <i>Freshly shucked oysters with champagne vinegar mignonette.....</i>	5 EACH
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FOIE GRAS <i>Foie gras with fig chutney and toasted brioche 30g/60g</i>	42/77
SAUCISSON SEC <i>Plate of French style Salami</i>	16.5
SELECTION DE SARDINES <i>Selection of tinned sardines</i>	25.5
ASSIETTE DE SAUMON FUME <i>Smoked salmon, red onion, capers and toasted brioche</i>	27.5
SALADE NICOISE <i>Sirena tuna, green leaves, artichoke, green beans, egg, tomato, olive, potato and anchovies</i>	26.5
SALADE VERTE <i>Green leaves and vinaigrette</i>	15.5
ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts.....</i>	27.5
PATE EN CROUTE <i>Terrine of the day wrapped in a rich golden dough, with condiments.....</i>	MP
SOUPE A L'OIGNON <i>French onion soup</i>	22
ESCARGOTS A L'AIL <i>6 snails with garlic butter.....</i>	24.5
CROQUE MONSIEUR <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney</i>	19.5
FROMAGES <i>Selection of 3 or 5 French cheeses.....</i>	37/55
SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie.....</i>	19.5
TARTE AU CITRON <i>Lemon Tart.....</i>	16.5



SORRY	SURCHARGES APPLY TO CC PAYMENT
NO SPLIT	10% SURCHARGE ON SUNDAYS
BILLS	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
HEYJUPITER.COM.AU