

BREAKFAST  
MON-FRI 7AM-11.30AM  
SAT-SUN PUB. HOL. 7AM-3.30PM  
LUNCH  
MON-SUN 11.30AM-3.30PM  
DINNER  
THURS-SUN 5.30PM-9.30PM

# HEY JUPITER

MONSIEUR LE CHEF DE CUISINE:  
CARLOS ASTUDILLO

SORRY. NO SPLIT BILLS  
10% SURCHARGE ON SUNDAYS  
15% ON PUBLIC HOLIDAYS

WELCOME TO OUR COSY FRENCH BRASSERIE, WHERE SINCE 2012 WE'VE BEEN THE ADELAIDE DESTINATION FOR AUTHENTIC PARISIAN DINING, MARRYING FRESH LOCAL PRODUCE WITH LUXURY FRENCH INGREDIENTS. WE BRING THE FLAVOURS AND CHARM OF FRANCE TO SOUTH AUSTRALIA.

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

## Entrées / Entrées

<b>LES HUITRES</b> 5.5 EACH <i>Freshly shucked oysters with Champagne vinegar mignonette</i>	<b>SOUPE A L'OIGNON</b> 24.5 <i>French onion soup with cheese croutons</i>
<b>CAVIAR OSCIETRE</b> 225 <i>30g Oscietra Caviar with trimmings</i>	<b>TARTARE DE BOEUF AU COUTEAU</b> 33 / 55 <i>Hand chopped raw beef fillet with traditional condiments and croutons ( Entrée / Main with fries )</i>
<b>PLATEAU DE FRUITS DE MER</b> 55 <i>Seafood Platter – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce</i>	<b>MOULES AU SAFRAN</b> 29.5 / 48.5 <i>Mussels steamed in white wine, saffron, cream and mustard ( Entrée / Main with fries )</i>
<b>FOIE GRAS DE CANARD</b> 42 / 77 <i>Duck foie gras with fig chutney and toasted brioche ( 30g / 60g )</i>	<b>ESCARGOTS A L'AIL</b> 26.5 <i>6 snails with garlic and herb butter</i>
<b>SAUCISSON SEC</b> 16.5 <i>Plate of French style salami</i>	<b>SOUFFLE AU FROMAGE</b> 25.5 <i>Double-baked cheese soufflé, cheese sauce</i>

### SELECTION DE SARDINES

Selection of la belle-iloise tinned sardines

27.5



## Cocktail Français

### FRENCH BLONDE

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

23

### L'HEUREUX HAZARD

Calvados, apple Juice, sparkling wine, mint

23

### CARTE BLANCHE

Citadelle Gin, white Armagnac, Dolin dry, Cornichon

23



## Garnitures Sides

<b>FRITES</b> 11 <i>French fries</i>
<b>SALADE VERTE</b> 16 <i>Green leaves and vinaigrette</i>
<b>RATATOUILLE</b> 13
<b>PETIT POIS A LA FRANÇAISE</b> 13 <i>Green peas cooked in chicken jus with shallots and lardons</i>
<b>SALADE A LA BETTERAVE</b> 19.5 <i>Green leaves, roasted baby beets, goat's curd, radishes, tomatoes, with balsamic dressing</i>

## Plats / Mains

<b>VENTRECHE DE PORC</b> 48.5 <i>Berkshire pork belly braised in a white wine sauce, with mashed potatoes, carrots, shallots and peas</i>	<b>GNOCCHI PARISIENNE</b> 36.5 <i>Gnocchi gratin with chopped walnut, pear and Comté cream, served with green salad</i>
<b>CONFIT DE CANARD, POMMES SARLADAISES</b> 45.5 <i>Duck confit with duck fat potatoes, spinach and orange sauce</i>	<b>EPAULE D'AGNEAU CONFITE</b> 89 <i>Slow-cooked lamb shoulder for two, served with ratatouille, duck fat potatoes, jus and sauce verte</i>
<b>POULET ROTI</b> 41.5 <i>Greenslade roast chicken, peas cooked in chicken jus with shallots and lardons Add tomato béarnaise +8.5</i>	<b>ONGLET, SAUCE CHORON</b> 54 <i>250g hanger steak (Black Onyx MB3+) served with French fries and tomato béarnaise</i>
<b>POISSON A LA GRENOBLOISE</b> MP <i>Market fish with mashed potatoes, lemon, croutons, capers and brown butter</i>	<b>FILET DE BOEUF AU POIVRE DE SARAWAK</b> 66 <i>180g eye fillet (MB3+) served with French fries and Sarawak pepper sauce</i>

Ask your waiter about today's specials!

## La Grande Bouffe

OUR SHARED FAMILY TABLE STYLE DINING EXPERIENCE FOR GROUPS OF 8 OR MORE ALLOWING YOU TO ENJOY OUR MOST POPULAR AND CLASSIC FRENCH DISHES FOR YOUR BIG FEAST.

110 P.P.

or

70 P.P.

LUNCH ONLY OPTION

## Desserts / Fromages

<b>SORBET FRAMBOISE</b> 20.5 <i>Raspberry sorbet with raspberry eau de vie</i>	<b>PROFITEROLES</b> 19.5 <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>
<b>CREME BRULEE</b> 18	<b>NOUGAT GLACE</b> 18 <i>Pistachio and cranberry parfait with strawberry salad and crystalised pistachios</i>
<b>TARTE AU CITRON VERT MERINGUE</b> 18 <i>Meringue lime tart</i>	<b>FROMAGES</b> 37 / 55 <i>Selection of 3 or 5 French cheeses (30g ea) Single piece (50g) 19</i>

## BAR MENU

3.30PM - 5.30PM

<b>LES HUITRES</b> 5.5 EACH <i>Freshly shucked oysters with Champagne vinegar mignonette</i>	<b>ASSIETTE DE SAUMON FUME</b> 33 <i>Smoked salmon, red onion, capers, crème fraîche and toasted brioche</i>	<b>ESCARGOTS A L'AIL</b> 26.5 <i>6 snails with garlic and herb butter</i>	<b>ASSIETTE DE CHARCUTERIE</b> 29.5 <i>Today's assortment of cold cuts</i>	<b>FROMAGES</b> 37 / 55 <i>Selection of 3 or 5 cheeses (30g ea) Single piece (50g) 19</i>
<b>CAVIAR OSCIETRE</b> 225 <i>30g Oscietra Caviar with trimmings</i>	<b>SAUCISSON SEC</b> 16.5 <i>Plate of French style salami</i>	<b>CROQUE MONSIEUR</b> 23.5 <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney Add fried egg +3</i>	<b>SALADE NICOISE</b> 29.5 <i>Sirena tuna, green leaves, artichokes, green beans, egg, tomatoes, olives, potatoes and anchovies</i>	<b>TARTE AU CITRON VERT MERINGUE</b> 18 <i>Meringue lime tart</i>
<b>SELECTION DE SARDINES</b> 27.5 <i>Selection of la belle-iloise tinned sardines</i>	<b>SOUPE A L'OIGNON</b> 24.5 <i>French onion soup with cheese croutons</i>	<b>FOIE GRAS DE CANARD</b> 42 / 77 <i>Duck foie gras with fig chutney and toasted brioche ( 30g / 60g )</i>	<b>SALADE VERTE</b> 16 <i>Green leaves and vinaigrette</i>	<b>SORBET FRAMBOISE</b> 20.5 <i>Raspberry sorbet with raspberry eau de vie</i>



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