

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

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.

ASSIETTE DE CHARCUTERIE
Today's assortment of cold cuts
31

FROMAGES
Selection of 3 or 5 French cheeses (30g ea)
37 / 55
Single piece (50g)
19



Garnitures
Sides

FRITES
French fries
12

SALADE VERTE
Green leaves and vinaigrette
16

RATATOUILLE
16

PETIT POIS A LA FRANÇAISE
Green peas cooked in chicken jus with shallots and lardons
14

SALADE A LA BETTERAVE
Green leaves, roasted baby beets, goat's curd, radishes, tomatoes, with balsamic dressing
19.5

HEY JUPITER

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

Entrées / Entrées	
LES HUITRES 6 EACH <i>Freshly shucked oysters with Champagne vinegar mignonette</i>	24.5 <i>French onion soup with cheese croutons</i>
CAVIAR OSCIETRE 235 <i>30g Oscietra Caviar with trimmings</i>	33 / 55 <i>Hand chopped raw beef fillet with traditional condiments and croutons (Entrée / Main with fries)</i>
PLATEAU DE FRUITS DE MER 55 <i>Seafood Platter – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce</i>	29.5 / 48.5 <i>Mussels steamed in white wine, saffron, cream and mustard (Entrée / Main with fries)</i>
FOIE GRAS DE CANARD 42 / 77 <i>Duck foie gras with fig chutney and toasted brioche (30g / 60g)</i>	29.5 <i>6 snails with garlic and herb butter</i>
SAUCISSON SEC 18 <i>Plate of French style salami</i>	28.5 <i>Double-baked cheese soufflé, cheese sauce</i>

Plats / Mains	
JOUE DE BOEUF A LA BOURGUIGNONNE 48.5 <i>Beef cheek in red wine sauce with mashed potato, carrots, shallots, lardons and croutons</i>	MP <i>Fish of the day</i>
CONFIT DE CANARD, POMMES SARLADAISES 45.5 <i>Duck confit with duck fat potatoes, spinach and orange sauce</i>	89 <i>Slow-cooked lamb shoulder for two, served with ratatouille, duck fat potatoes, jus and sauce verte</i>
POULET ROTI 43.5 <i>Greenslade roast chicken, peas cooked in chicken jus with shallots and lardons</i> <i>Add béarnaise +8.5</i>	55 <i>250g hanger steak (Black Onyx MB3+) served with French fries and béarnaise</i>
GNOCCHI PARISIENNE 38.5 <i>Gnocchi gratin with chopped walnut, pear and Comté cream, served with green salad</i>	63 <i>200g eye fillet (MB2+) served with French fries and Sarawak pepper sauce</i>

Desserts / Fromages	
SORBET FRAMBOISE 25 <i>Raspberry sorbet with raspberry eau de vie</i>	25 <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>
CREME BRULEE 22	28 <i>Crêpes flambéed tableside with Grand Marnier, served with vanilla ice-cream</i>
TARTE AU CITRON MERINGUE 22 <i>Meringue lemon tart</i>	FROMAGES <i>Selection of 3 or 5 French cheeses (30g ea)</i> 37 / 55 <i>Single piece (50g)</i> 19

MONSIEUR LE CHEF DE CUISINE:
JOSE RAMIREZ

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

SELECTION DE SARDINES
Selection of la belle-iloise tinned sardines
28.5

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

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

BAR MENU 3.30PM – 5.30PM

LES HUITRES 6 EACH <i>Freshly shucked oysters with Champagne vinegar mignonette</i>	ASSIETTE DE SAUMON FUME 33 <i>Smoked salmon, red onion, capers, crème fraîche and toasted brioche</i>	ESCARGOTS A L'AIL 29.5 <i>6 snails with garlic and herb butter</i>	ASSIETTE DE CHARCUTERIE 31 <i>Today's assortment of cold cuts</i>	FROMAGES <i>Selection of 3 or 5 cheeses (30g ea)</i> 37 / 55 <i>Single piece (50g)</i> 19
CAVIAR OSCIETRE 235 <i>30g Oscietra Caviar with trimmings</i>	SAUCISSON SEC 18 <i>Plate of French style salami</i>	CROQUE MONSIEUR 23.5 <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney</i> <i>Add fried egg +4</i>	SALADE NICOISE 29.5 <i>Sirena tuna, green leaves, artichokes, green beans, egg, tomatoes, olives, potatoes and anchovies</i>	TARTE AU CITRON MERINGUE 22 <i>Meringue lemon tart</i>
SELECTION DE SARDINES 28.5 <i>Selection of la belle-iloise tinned sardines</i>	SOUPE A L'OIGNON 24.5 <i>French onion soup with cheese croutons</i>	FOIE GRAS DE CANARD 42 / 77 <i>Duck foie gras with fig chutney and toasted brioche (30g / 60g)</i>	SALADE VERTE 16 <i>Green leaves and vinaigrette</i>	SORBET FRAMBOISE 25 <i>Raspberry sorbet with raspberry eau de vie</i>