

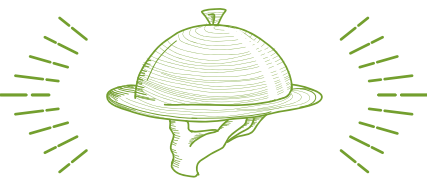
MONSIEUR LE DIRECTEUR
DE RESTAURANT: DAVE CURRIE

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,

ASSIETTE DE CHARCUTERIE
Today's assortment of cold cuts
37

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
16.5

HARICOTS VERTS
Green beans with brown butter, garlic and almonds
14.5



HEY JUPITER

BRASSERIE FRANÇAISE • CAFE • RESTAURANT • BISTRO • BAR

Entrées / Entrées

LES HUITRES <i>Freshly shucked oysters (A) with Champagne vinegar mignonette</i>	6 EACH	PLATEAU DE FRUITS DE MER <i>Seafood Platter (A) – Oysters, prawns, mussels, fish ceviche, Champagne vinegar mignonette and Marie Rose sauce</i>	69
CAVIAR OSCIETRE <i>30g Oscietra Caviar (I) with trimmings</i>	235	TARTARE DE BOEUF AU COUTEAU <i>Hand chopped raw beef fillet with traditional condiments and croutons (Entrée / Main with fries)</i>	33 / 55
PARFAIT DE FOIE DE VOLAILLE <i>Chicken liver parfait, fig chutney, cornichons, and toasted brioche</i>	29	MOULES SAUCE VADOUVAN <i>Boston Bay mussels (A) steamed in white wine, Vadouvan cream, and fried curry leaf (Entrée / Main with fries)</i>	30.5 / 49.5
SAUCISSON SEC <i>Plate of French style salami</i>	18	ESCARGOTS A L'AIL <i>6 snails (I) with garlic and herb butter</i>	31.5
SALADE D'ENDIVE AU ROQUEFORT <i>Witlof, endive and radicchio salad, hazelnuts, roquefort, pickled shallots, and French dressing</i>	26	SOUFFLE AU FROMAGE <i>Double-baked cheese soufflé, cheese sauce</i>	33
SOUPE A L'OIGNON <i>French onion soup with cheese croutons</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 croutons</i>	49	POISSON DU JOUR <i>Fish of the day</i>	MP
CONFIT DE CANARD, POMMES SARLADAISES <i>Duck confit with duck fat potatoes, spinach and orange sauce</i>	48.5	SELLE D'AGNEAU A L'HUILE D'HARISSA <i>250g lamb rump, dauphine potatoes, green beans, Harissa oil, and Madeira jus</i>	56
POULET AUX CREVETTES <i>Nomad Farms roasted chicken breast, prawn and chive-stuffed leg, asparagus, and jus</i> <i>Add Béarnaise +8.5</i>	48	PIECE DU BOUCHER, SAUCE BEARNAISE <i>Butcher's cut of the day, served with French fries and Béarnaise</i>	MP
GNOCCHI PARISIENNE <i>Gnocchi gratin with chopped walnut, pear and Comté cream</i>	39	FILET DE BOEUF AU POIVRE DE SARAWAK <i>200g eye fillet (MB2+) served with French fries and Sarawak pepper sauce</i>	73

Desserts / Fromages

SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	25	CREME BRULEE	22
TARTE AU CITRON MERINGUE <i>Meringue lemon tart</i>	22	CREPES SUZETTE <i>Crêpes flambée tableside with Grand Marnier, served with vanilla ice-cream</i>	28
PROFITEROLES <i>Choux pastry filled with vanilla ice cream and topped with chocolate sauce</i>	25	FROMAGES <i>Selection of 1 (50g) 3 or 5 (30g ea) French cheeses</i> <i>Single piece (50g)</i>	37 / 55 19

MONSIEUR LE CHEF DE CUISINE:
BRAD SAPPENBERGHS

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

SELECTION DE SARDINES
Selection of la belle-iloise tinned sardines (I)
29

Tous les Dimanches
Sunday night Special

PIECE DU BOUCHER
Butcher's cut of the day with French fries, salad, and garlic and herb butter. Served with a glass of house wine.
49

Cocktail Français

FRENCH BLONDE
Tanqueray, St Germain, Lillet blanc, Grapefruit, lemon bitters
24

L'HEUREUX HAZARD
Calvados, apple Juice, sparkling wine, mint
24

CARTE BLANCHE
Tanqueray, white Armagnac, Dolin dry, Cornichon
24

HUGO SPRITZ
St. Germain sparkling wine, soda water
21

BAR MENU 3.30PM - 5.30PM

LES HUITRES <i>Freshly shucked oysters (A) with Champagne vinegar mignonette</i>	6 EACH	ASSIETTE DE TRUITE DE MER <i>Smoked ocean trout (A), red onion, capers, crème fraîche and toasted brioche</i>	33	PARFAIT DE FOIE DE VOLAILLE <i>Chicken liver parfait, fig chutney, cornichons, and toasted brioche</i>	29	ESCARGOTS A L'AIL <i>6 snails (I) with garlic and herb butter</i>	31.5	FROMAGES <i>Selection of 3 or 5 cheeses (30g ea)</i> <i>Single piece (50g)</i>	37 / 55 19
CAVIAR OSCIETRE <i>30g Oscietra Caviar (I) with trimmings</i>	235	SAUCISSON SEC <i>Plate of French style salami</i>	18	SALADE NICOISE <i>Sirena tuna (I), green leaves, artichokes, green beans, egg, tomatoes, olives, potatoes and anchovies (I)</i>	33	CROQUE MONSIEUR <i>Ham and cheese sandwich with béchamel, Dijon mustard and tomato chutney</i> <i>Add fried egg +4</i>	24.5	TARTE AU CITRON MERINGUE <i>Meringue lemon tart</i>	22
SELECTION DE SARDINES <i>Selection of la belle-iloise tinned sardines (I)</i>	29	SOUPE A L'OIGNON <i>French onion soup with cheese croutons</i>	24.5	SALADE VERTE <i>Green leaves and vinaigrette</i>	16.5	STEAK MINUTE <i>Minute steak with French fries, salad, and garlic and herb butter</i>	39	SORBET FRAMBOISE <i>Raspberry sorbet with raspberry eau de vie</i>	25
FRITES ET BEARNAISE <i>French fries and Béarnaise sauce</i>	17.5	ASSIETTE DE CHARCUTERIE <i>Today's assortment of cold cuts</i>	37						