

# Jules

HAPPY HOUR

*served from 2:30 – 5:30 pm*

*30% off the wine list*

## RIBEYE STEAK

*with salad or fries*

MUSHROOM SAUCE *or* PEPPERCORN SAUCE

*or* HERB BUTTER

26

## BISTRO SALAD

*mixed greens, roasted cherry tomatoes,  
candied walnuts, red onion & dijon dressing*

10.50

## SALAD NICOISE

*mixed greens, potatoes, olives, tomatoes,  
bell peppers, hard-boiled egg,  
tuna and anchovies*

16

## HOMEMADE COUNTRY STYLE PATE

*with grape chutney*

11.50

## PRAWN AND AVOCADO TART

*with frisée salad and  
cocktail sauce*

15.50

## CROQUE-MONSIEUR / CROQUE-MADAME

*with salad or fries*

12.50 / 14.50

## MOULES FRITES

21

## CHARCUTERIE PLATTER

*with accompaniments*

11.50

### • CHEESE •

PLATTER OF TWO

9.50

PLATTER OF FOUR

14

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