

Jules

BRUNCH MENU

BASKET OF FRESH BAKED
MINI BUTTER CROISSANTS, TOASTS

with jam

9

BREAKFAST CASSOULET
*with coco beans, bacon, chorizo, ham,
duck confit & a poached egg*

16

TWO EGGS SUNNY SIDE UP
*with potato rosti,
dill marinated salmon carpaccio*

15

SCRAMBLED EGGS
*with bacon asparagus,
sauteed fingerling potatoes*

13

ROASTED WAFFLE
*with grapes, pine nuts,
chantilly and minty syrup*

8.50

& ALL THE DESSERTS
8.50

8 OZ. RIBEYE STEAK

with salad or fries

MUSHROOM SAUCE *or* PEPPERCORN

SAUCE *or* HERB BUTTER

26

MOULES FRITES

steamed in white wine, garlic and parsley

21

SALAD NICOISE

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

16

FRENCH ONION SOUP

9.50

CROQUE-MONSIEUR / CROQUE-MADAME

with salad or fries

12.50 / 14.50

PLAT DU JOUR

QUICHE OF THE DAY

with salad or fries

14