

Les Desserts

Glass of Prosecco	£5.95
Glass of Sweet Wine	£6.95

La mousse au chocolat	£5.95
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La crème brûlée.....	£6.75
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Sticky toffee pudding with icecream	£5.90
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Dame Blanche - vanilla ice cream, chocolate sauce and Chantilly cream	£6.50
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Vanilla Panacotta with raspberry coulis	£5.95
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Le pain perdu, vanilla ice cream, caramelised pecan nuts...	£6.75
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Crepe suzette with brandy, lemon and orange	£6.45
(or with ice cream	£6.90)

Les Glaces et Sorbet

Ice cream/sorbet coupe	1 scoop £2.90
.....	2 scoops £3.90
.....	3 scoops £4.90

Le Colonel (lemon sorbet and vodka)	£5.95
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Le General (apple sorbet and Calvados)	£5.95
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Le Fromage

Cheese board	£7.95
A glass of Port	£4.80

If you do have an allergy please alert one of the members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability



109 Hanover Street, Edinburgh EH2 1DJ

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La Rincette

"Healthy sweet alternative"

Rincette Café Baileys	£4.60
Rincette Café Rum	£4.40
Rincette Café Calvados	£5.20
Rincette Café Cognac	£5.20

Les Cafés

Espresso	£2.00
Double Espresso	£2.50
Cappucino	£3.00
Tea	£1.70
Americano	£2.50
Latte	£3.50
Hot Chocolate	£3.50
Irish and Liqueur coffees	£5.70

Les Bien Francais

Le Kir	£5.95
Le Kir Royal	£6.95
Le Pastis Ricard	£4.90
Le Calvados	£5.90
Le Cognac	£5.20
La Chartreuse Verte	£5.90
L'Armagnac	£5.40
Grand Marnier	£4.60

L'eau de vie de Prunes	£6.70
La Poire Williams Eau de vie	£6.70
L'eau de vie de Framboise	£6.70
La Tomate Ricard and Grenadine	£5.10
La Mauresque Ricard and Sirop d'Orgeat	£5.10
Le Perroquet Ricard and Syrop de Menthe	£5.10

Les Aperitifs / Digestives

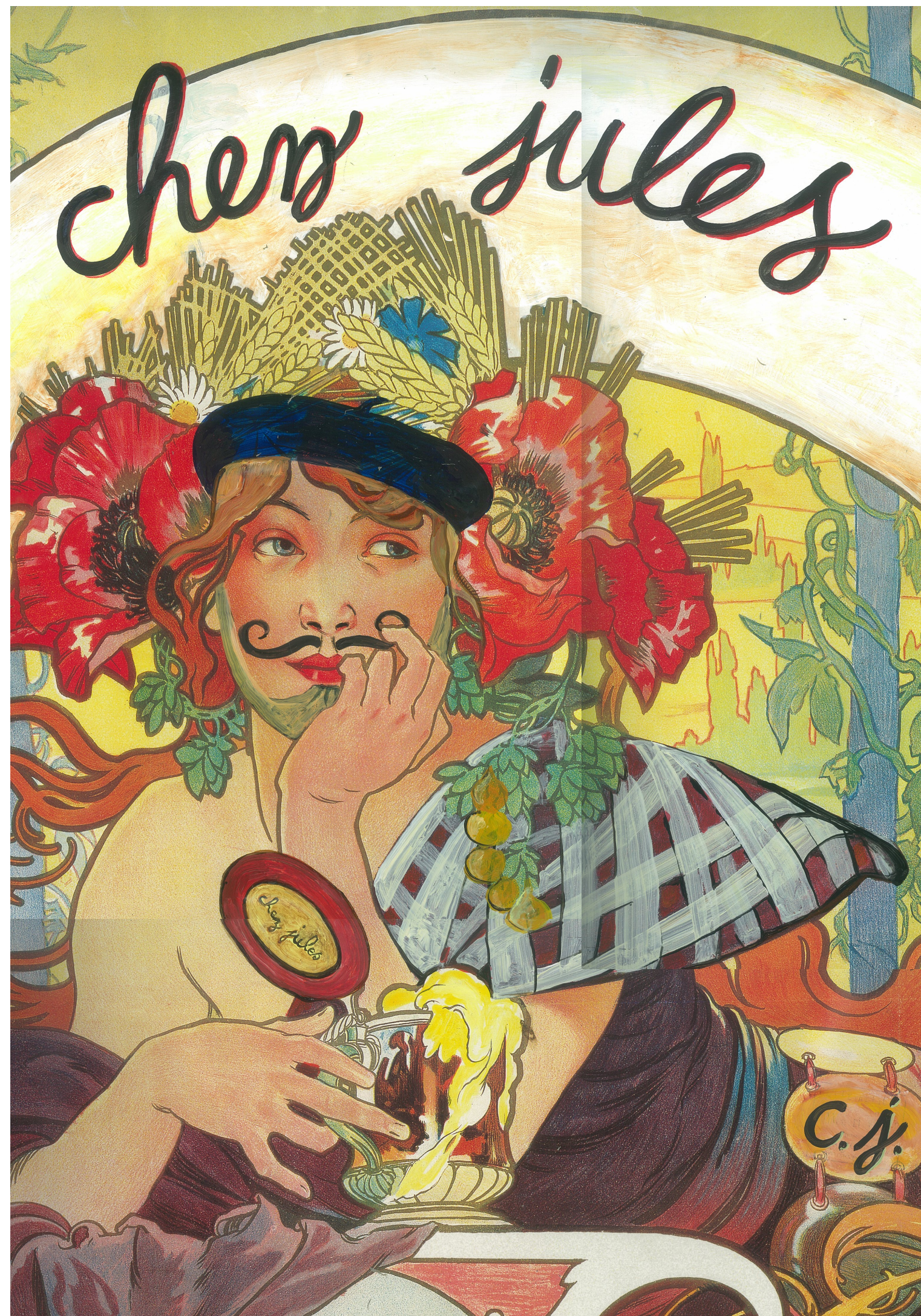
Monkey Shoulder.....	£4.70
Single Malt	£5.20
Gordon Gin	£3.70
Cointreau	£4.40
Baileys	£3.90
Bacardi	£3.40
Vodka	£3.40
Amaretto	£3.80

Les Bières et Cidres

Deuchars IPA	£4.50
Heineken (non alcoholic beer)	£4.20
Belhaven 80 Shilling	£5.30
Innis and Gunn	£4.80
Leffe	£4.90
Guinness	£5.20
Pear Cider	£4.80
Apple Cider	£4.80
Stella Artois	£3.90
Glasgow West St Mungo Lager	£4.90
Peroni	£3.90
Crabbies Alcoholic Ginger beer	£4.40
Kronenbourg 1664	£3.80

Soft Drinks-Soda

Coca Cola, soda lime, sparkling water, orange juice, apple juice, cranberry juice, lemonade, ginger beer....£2.60



En Amuse Gueule

Rosette de Lyon	£4.20
Marinated olives (v)	£3.75
More bread and butter	£1.50

En Entrée

SOUPE GRATINEE A L'OIGNON	£6.90
French onion soup with Gruyère cheese crouton	
LE CROTIN DE CHEVRE GRILLE (v)	£8.40
Grilled matured goats cheese on toast with walnuts and honey, balsamic and sesame dressing	
SALADE DE MAQUEREAU FUME AUX CAPRES	£6.90
Smoked mackerel salad with pickles, black olives, new potatoes, eggs, with sweet chilli dressing	
MOULES A L'ETUVEE	£8.90
Steamed mussels in white wine with onion, garlic and herbs	
CUISSES DE GRENOUILLES	£9.90
Traditional frog legs in garlic and parsley	
BOUDIN NOIR AUX POMMES	£8.90
French black pudding with apple	
SALADE DE HARICOTS VERTS ET	£6.50
TOMATES aux LARDONS Green beans and tomato salad with poppy seed vinaigrette and crispy bacon (V without)	
TERRINE DE CAMPAGNE	£6.70
Coarse pork country terrine with chutney and toast	
ESCARGOTS DE BOURGOGNE A L'AIL	£8.45
Les six snails from Burgundy in garlic butter	
LES CREVETTES SEL ET POIVRE	£9.95
5 briskly sautéed salt and pepper prawns	

Please check blackboard for fresh oysters!

Les Steaks 'Tout Compris'

(Our steaks are from prime Scottish beef and are matured for at least 21 days.)	
Chargrilled includes your choice of sauce: garlic butter, au poivre or beayonnaise All our meats are served with gratin Dauphinois.	
LE STEAK FRITES	
La Bavette-tasty skirt steak best served medium rare.....	
	£15.90
LE PAVE DE BŒUF- 7oz flavoursome rump steak.....	£17.90
LE PETIT - 6oz rib eye	£20.90
LA COTE DE BŒUF MOYENNE – 8oz rib eye steak	£26.90
LE FILET MIGNON	
6oz Scottish fillet steak	£25.90
8oz Scottish fillet steak	£29.90
LE STEAK TARTARE et Frites	£18.90
6oz prime Scottish beef spiced with Worcester sauce, chilli, shallots and garlic mayo. This steak is not cooked !	
LE STEAK AU ROQUEFORT	£ 21.90
Panfried 6oz Rib eye steak with Roquefort and Roquefort sauce	
LE STEAK with egg a cheval et frites.....	£ 15.90
Lean 100% minced 8oz Scottish beef steak, chargrilled to your liking with a fried egg “à cheval” (on top), with leaves, onions, melted cheese and fries	
SURF AND TURF	£ 31.90
6oz Ribeye Steak with 1/2 Scottish lobster, the sauce of your choice, fries and Aioli.	
Why not try our...	
LES PATES DU LENDEMAIN A LA BOLOGNAISE	£10.90
Next day pasta dish with our homemade French Bolognaise au vin rouge	
NOISETTE D'AGNEAU AU ROMARIN	£22.40
Braised lamb shank with rosemary, garlic and lentils. Served with gratin dauphinois	
LE CONFIT DE CANARD.....	£18.80
Sautéed home made duck confit leg with fresh thyme and garlic Gratin Dauphinois and green beans	
LA SAUCISSE DE TOULOUSE	£16.90
With mash and onion gravy	
LES MERGUEZ	£14.90
Grilled merguez & frites - Dijon and ketchup	

La Mer Check our White Wines

POISSON DU JOUR	£18.90
depending on market. Grilled fish with fries and aioli	
SCOTTISH LOBSTER grilled with garlic.....	Half £22.50
butter, flambé brandy - fries and aioli	Whole £33.40
MOULES FRITES	£16.90
Steamed mussels with fries and aioli	

Le Vegetarien/Vegetalien

LE MACARONI DEUX FROMAGES AU COMTE	£12.90
Your macaroni cheese with “un twist et beaucoup de fromage”	
FROMAGE DE CHEVRE, CHAMPIGNON ET PESTO... £15.50	
Baked Portobello mushrooms, melting goats cheese slab, honey and pesto	
LE CHOU FARCI (VEGAN)	£15.50
Roasted savoy cabbage filled with vegan haggis, mushrooms and herbs, served with fries	

Les Enfants (under 10)

Chicken et chips	£7.90
Saucisse et frites	£7.90
Poisson et frites	£7.90



Les Formules Pour Deux (for 2)

LE POULET ROTI	Whole £24.80
	Half £15.80
Whole simply roasted chicken with rosemary and Maldon salt, pommes frites and gravy	
LE COQ AU VIN	£25.90
	for one £15.90
Slow cooked chicken in red wine, mushrooms and silver skin onions with gratin Dauphinois	
LE CASSOULET DE CANARD	£37.90
A classic French duck and bean cassoulet with pork chops and Toulouse sausage	
LE PLATEAU DE FRUIT DE MER AU HOMARD.....	59.90
A whole lobster, juicy prawns, mussels and smoked salmon, fries and aioli	
LES CUISSES DE GRENOUILLES	£45.40
1kg of sautéed frog legs in garlic butter-loads of crusty bread	
LE LAPIN A LA MOUTARDE	£39.50
	for one £19.90
Slow braised French rabbit leg with mustard, white wine and smoked bacon with Gratin Dauphinois	

Sides

Extra Fries	£3.00
Extra gratin Dauphinois	£4.75
More green salad	£3.50
Caramelised Carrots	£3.50
Green beans	£4.50
Fried Onion rings	£3.95
Extra sauce	£1.00

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PLEASE NOTE: COOKING OIL CONTAINS SOYA

