NEW YEARS EVE 2025 AT CHEZ JULES £59.90

Kir Royal, amuse gueules et cotillons

Soupe a l'oignon gratinée
French onion soup with gruyere croutons-Cognac

Saumon fumé, huitres
Sweet cured smoked salmon and 3 oysters platter, sauce a l'echalotte

Terrine de lapin pruneaux
Rabbit terrine with prunes & Armagnac

Escargots de Bourgogne á l'ail (GF)
6 snails in garlic butter

Crotin de chevre grillé (V)
Grilled goat's cheese toasts, roasted cherry tomatoes, balsamic, honey and sesame dressing

Le trou Normand
Apple sorbet and Calvados

Le Surf and Turf
Le fameux Surf and Turf de Jules
Rib eye steak and 1/2 Scottish lobster-garlic butter

Bar grillé, fenouil et Pastis
Whole grilled Seabass, braised fennel, flambé Pastis and mussels beurre blanc

La fameuse cote de boeuf au poivre
8 oz matured Scottish Rib eye steak au poivre-pommes frites

Gnocchi Forrestier (V)
Gnocchi with wild and not so wild mushrooms, fresh thyme, almonds and aged parmesan

all served with Gratin Dauphinois, frites and salade verte

Assiette de Fromages

Bombe glacée au cassis
Blackcurrant, vanilla and crushed meringue sundae

Creme brulée au Baileys

Rich chocolate mousse,
La Mousse au chocolat, créme Chantilly et coulis de Framboise

And of course a glass or two of bubbly with us at midnight dancing and singing to the sound of our Accordionist Thom whilst watching the fireworks!!! Merci Jules

Phone - 0131 226 6992 or email info@chezjulesbistro.com
Our normal lunch and regular à la carte menu is available all day from midday until 4pm