



JEAN'S CAFÉ

RESTAURANT • BRASSERIE

*Manger chez nous,
c'est choisir la cuisine du goût :
gourmande, authentique et inventive.*

C'est du plaisir à partager !



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



FAIT MAISON



QUALITÉ
TOURISME

STARTERS

Garlic-flavoured snails

6 p. 11.50 € 12 p. 22.00 €

Producteur local - la Ferme du Bocage – Campagne lés Hesdin



Assortment of cooked, cured meat and pâtés

14.00 €

Mixed assortment, cooked, cured meat pâtés and local cheese

18.00 €

Marinated and breaded thinly-sliced of chicken breast

12.00 €

BBQ sauce

Homemade potted

9.50 €

pickles

Shrimps croquettes

Excellent!

3 p. 17.00 €

tartare sauce and lemon

Red Tuna tataki

12.00 €

Horseradish cream

Fried inkfish

13.00 €

tartare sauce and lemon

fresh raw minced ceviche of gilt-head bream

12.50 €

coco milk, avocado, lime, coriander, toasts

Caribbean-style fish fritters

5 p. 9.90 €

smoked garlic sauce

FOR KIDS

Kids menu

Until 10 years old

13.00 €

choice :

Homemade hamburger (meat beef, burger sauce & cheddar cheese)

Fresh minced steak / Marinated and breaded thinly-sliced of chicken breast

Mussels / special fish of the day

Side : French fries / pasta / fresh vegetables

Dessert : 1 ball of icecream / 1 sugar crêpe / 1 light chocolat pastry

Beverage : 1 water and sirup

MAIN COURSES

From the land

Skirt Angus steak with shallots 22.00 €
red wine sauce, French fries

Pan-sautéed beef sirloin steak 25.00 €
pepper sauce, French fries

Free range breast fillet of Licques chicken 19.50 €
parmesan cheese risotto, speck ham



Roasted breast of veal 19.50 €
mashed potatoes
red wine sauce

Pan-sautéed lamb chop 22.00 €
thyme juice, ratatouille

Fresh raw minced steak 19.50 €
French fries

Cheddar Burger 18.50 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, coleslaw,
french frites

Double Cheddar Burger 25.00 €

Marinated and breaded thinly-sliced 18.00 €
BBQ sauce, French fries

Fresh minced steak 16.50 €
French fries

Fresh minced steak 17.00 €
egg on top, French fries

From the sea

Red tuna tataki 24.00 €
horseradish sauce, vegetables

Shrimps croquettes (6 pieces) 28.00 €
salad, tartare sauce, French fries

Fresh raw minced ceviche of gilt-head bream 24.00 €
coco milk, avocado, lime, coriander,
toasts, French-fries or green salad

Filet of gilt-head bream 24.00 €
BBQ smoked aubergine caviar,
virgin sauce with vegetables and pesto

Pan-sautéed inkfish 25.00 €
paëlla style risotto, chorizo

Caribbean-style fritter 10 p. 19.50 €
smoked garlic sauce, green salad

Pan-sautéed king prawns 19.50 €
garlic & parsley butter
parmesan cheese risotto

Fried inkfish 25.00 €
tartare sauce, green salad

MUSSELS



**de Bouchot du Mont St-Frieux
Côte d'Opale**

Served with French fries ou green salad

In a cream sauce

Starter 11.00 € Main course 20.00 €

In a shallot and white wine broth

Starter 10.50 € Main course 19.00 €

SNACKS

Pour faire simple !

Served with French fries or green salad

Welsh simple 18.50 €

Galloway cheddar

Welsh complet 19.50 €

Galloway cheddar, ham and egg on top

Croque-monsieur 13.00 €

toast open sandwich with ham,
sprinkled with grated cheese

Croque-madame 14.00 €

Toast open sandwich with ham and egg
on top, sprinkled with grated cheese

Plain omelette 12.00 €

Supplement of your choice :
2.00 € per supplement : ham,
mushrooms, cheese, onions

SALADS

Caesar 17.50 €

salad, free range breast chicken, hard-boiled egg, parmesan cheese, croûtons, sauce Caesar

Nordique 19.50 €

green salad, homemade smoked salmon, prawn, avocado,
red onions, croûtons, pesto

Estivale 16.50 €

Burrata di bufala, tomtatoes, courgettes, aubergines and preserved sweet peppers,
balsamic vinaigrette, pine seeds

SUPPLÉMENTS

French fries, green salad, penne, parmesan cheese risotto 4.50 €

Fresh vegetables 6.50 €

*La frite chez
nous, c'est...*

la frite de l'Authie provenant de la ferme familiale Desoomer



PASTA AND PIZZAS

Pâtes

Penne with pesto sauce 14.00 €
basil, parmesan cheese, pine seeds

Pizzas (Pâte fine maison)

Bambino *For children* 8.50 €
Tomato sauce, ham and mozzarella

Margherita 11.90 €
Tomato sauce, mozzarella

Regina 13.40 €
Tomato sauce, mozzarella, ham, mushrooms

Saumon 17.10 €
Fresh cream, homemade salmon, goat cheese, mozzarella, red onions, black olives

Galloway 16.90 €
Fresh cream, mustard, lardoons, Galloway cheddar, oregano, croutons,
Worcester sauce and fried egg on top

Dahu 16.90 €
Fresh cream, goat cheese, capers, speck ham, pesto, preserved tomatoes, mozzarella

4 fromages 15.90 €
Fresh cream, emmental cheese, goat cheese, comté, mozzarella

Veggie 15.50 €

CHEESE

de la côte d'Opale !



Assortment of regional ripened cheese

Les Frères Bernard - Fromagerie Artisanale Sainte Godeleine

12.00 €

BREAKFAST TIME

Petit-déjeuner servi jusqu'à 11h30

English Breakfast 12.00 €
eggs, bacon, hot drink, orange juice

Continental Breakfast 9.80 €
Hot drink, bread, butter and marmalade, orange juice

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter

11.50 €

L'Enduro du Lido® *le dessert "Signature"*

9.00 €

House speciality chocolate cake

«patrimoine gourmand du Touquet depuis 1985»

Rhum baba

9.50 €

homemade organic vanilla chantilly cream

Light chocolat pastry

8.50 €

salt butterscotch chantilly

New-York cheesecake

9.00 €

red fruits froth

Caramelized custard cream

9.00 €

white chocolate and passion fruit

Strawberries

9.00 €

homemade chantilly cream



LES CRÊPES

Sugar

4.90 €

Brown sugar

4.90 €

Marmelade

5.40 €

Honey

5.90 €

Salt butter caramel sauce

5.90 €

Chocolate

5.90 €

Flame crêpe

8.90 €

choice :

Grand Marnier or Calvados
or Cognac or Rhum

ICE CREAM

Fabrication Artisanale Française

After eight Ice

8.90 €

Get 27, chocolate, mint with chocolate icecream, chnatilly

Banana Jean's Ice

8.90 €

Vanilla, strawberry, chocolate, banana, hot chocolate sauce, chantilly

Café Liégeois

8.90 €

Chocolat Liégeois

8.90 €

Dame Blanche

8.90 €

Colonel

8.90 €

À LA COUPE

3 boules

8.50 €

2 boules

6.50 €

Water Ice

raspberry, lime, passion fruits

Ice cream

Vanilla Bourbon from Madagascar, Coffee 100% Arabica, Black Swiss Chocolate, Strawberry, Salt butter caramel, Mint with chocolate



ICI TOUT EST
FAIT MAISON

Tous nos plats sont élaborés dans notre cuisine,
à partir de produits frais et de saison, mitonnés sur
le moment, pour le bon sens et le goût du vrai.

Produits allergènes : information disponible sur demande

Origine de nos viandes : France / Royaume-Uni / Irlande

Prix Nets TTC et Service inclus