



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

16.00 €

Mixed assortment, cooked, cured meat pâtés and local cheese

20.50 €

Marinated and breaded thinly-sliced of chicken breast

12.00 €

BBQ sauce

Homemade potted

9.50 €

pickles

Shrimps croquettes

3 p. 17.00 €

tartare sauce and lemon

Excellent!

Fried inkfish

14.00 €

tartare sauce and lemon

Fresh raw minced salmon

14.00 €

tangy cream, toasts

Caribbean-style fish fritters

5 p. 9.90 €

smoked garlic sauce

Garlic Bread

8.00 €

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

Hanger steak 22.00 €
shallots sauce
French fries

Pan-sautéed beef sirloin steak 26.00 €
pepper sauce, French fries

Free range breast fillet of Licques chicken 21.00 €
parmesan cheese risotto, speck ham



Veal Ribs 21.00 €
cooked 48h low temperature, spicy juice
mashed potatoes

Veal kidney 22.00 €
mustard sauce, French fries

Ground beef 22.00 €
with mashed potato on top

Fresh raw minced steak 19.50 €
French fries

Cheddar Burger 19.00 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, coleslaw,
french frites

Double Cheddar Burger 26.00 €

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

Fresh minced steak 16.50 €
French fries

Fresh minced steak 17.50 €
egg on top, French fries

From the sea

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

Fresh raw minced salmon 25.00 €
tangy cream,
toasts, French-fries or green salad

Medallion of anglerfish 26.00 €
shellfish broth
fresh vegetables

Pan-sautéed inkfish 25.00 €
carbonara style,
risotto with ink sauce

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

Pan-sautéed king prawns 20.50 €
garlic & parsley butter
parmesan cheese risotto

Fried inkfish 26.00 €
tartare sauce, green salad

MUSSELS

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 14.00 €

toast open sandwich with ham,
sprinkled with grated cheese

Croque-madame 15.00 €

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

Plain omelette 13.00 €

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

Chevrette 18.00 €

beetroot, toasted country loaf with goat cheese on top, red onions,
pecan nut, Speck ham

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 basil, parmesan cheese, pine seeds	15.00 €
Penne with cream and Pecorino cheese	23.00 €

Pizzas (Pâte fine maison)

Bambino <i>For children</i>	8.80 €
Tomato sauce, ham and mozzarella	
Margherita	12.20 €
Tomato sauce, mozzarella	
Regina	13.70 €
Tomato sauce, mozzarella, ham, mushrooms	
Indienne	17.60 €
Fresh cream with curry, chicken, mozzarella, red onions, preserved tomatoes	
Galloway	17.40 €
Fresh cream, mustard, lardoons, Galloway cheddar, oregano, croutons, Worcester sauce and fried egg on top	
Montagnarde	17.40 €
Fresh cream, potatoes, lardoons, white onions, reblochon cheese	
4 fromages	16.20 €
Fresh cream, emmental cheese, goat cheese, comté, mozzarella	
Veggie	16.50 €

CHEESE

de la côte d'Opale !



Assortment of regional ripened cheese

Les Frères Bernard - Fromagerie Artisanale Sainte Godeleine

13.00 €

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 12.50 €

L'Enduro du Lido® *le dessert "Signature"* 9.50 €

House speciality chocolate cake
«patrimoine gourmand du Touquet depuis 1985»

Rhum baba homemade organic vanilla chantilly cream 11.00 €
served with Old Clément Rum shooter +3.50 €

Light chocolat pastry 9.00 €
salt butterscotch chantilly

New-York cheesecake 9.50 €
red fruits froth

Caramelized custard cream 9.50€
Organic vanilla from Madagascar

Lemon meringue tartlet 9.50€
halzenuts biscuit

Apple crumble 9.50€
Bourbon vanilla icecream

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



CARTE DES BOISSONS



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QUALITÉ
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L'abus d'alcool est dangereux pour la santé, à consommer avec modération.