



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. 12.00 € 12 p. 23.00 €

Producteur local - la Ferme du Bocage – Campagne lés Hesdin



Assortment of cooked, cured meat and pâtés

17.00 €

Mixed assortment, cooked, cured meat pâtés and local cheese



21.50 €

Marinated and breaded thinly-sliced of chicken breast

BBQ sauce

13.00 €

Homemade potted

pickles

9.50 €

Shrimps croquettes

tartare sauce and lemon *Excellent!*

3 p. 18.00 €

Fried inkfish

tartare sauce and lemon

14.00 €

Fresh raw minced Tuna

avocado cream

14.00 €

Caribbean-style fish fritters

marinara sauce

5 p. 9.90 €

Home-made smoked salmon

whipped cream with chives, toast

21.00 €

FOR KIDS

Kids menu

Until 10 years old

14.00 €

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

Beef steak 22.00 €
shallots sauce
French fries

Heart of rib eye beef steak 29.00 €
pepper sauce, French fries

Free range breast fillet of chicken 22.00 €
parmesan cheese risotto, speck ham



Preserved belly of pork 22.00 €
potatoes, meat juice

Fresh raw minced steak 19.50 €
French fries

Fresh raw minced steak Thai style 22.00 €
French fries

Chicken Burger 19.50 €
home made bun, tomato, cheddar,
fried chicken with panko, avocado cream,
preserved tomato

Cheddar Burger 20.50 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, french frites

Double Cheddar Burger 27.50 €

Marinated and breaded thinly-sliced 19.00 €
BBQ sauce, French fries

Fresh minced steak 16.50 €
with egg on top, French fries 17.50 €

From the sea

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

Fresh raw minced tuna 26.00 €
avocado crema, French fries or salad

Pan sautéed Filet of bass 26.00 €
fregola sarda with vegetables,
shrimps broth

Pan sautéed steak of tuna 28.00 €
pan sautéed spaghetti with vegetables
tataki sauce

Caribbean-style fritter 10 p. 19.50 €
marinara sauce,
French fries or green salad

Pan-sautéed king prawns 22.00 €
garlic & parsley butter
parmesan cheese risotto

Fried inkfish 26.00 €
tartare sauce,
French fries or green salad

MUSSELS



**Bouchot From Mont Saint-Frieux
Côte d'Opale**

Served with French fries **or** green salad

In a cream sauce

Starter 12.00 € Main course 21.00 €

In a shallot and white wine broth

Starter 11.00 € Main course 20.00 €

SNACKS

Pour faire simple !

Served with French fries **or** green salad

Welsh simple 18.50 €

Melted Galloway cheddar on toast with beer, Worcestershire sauce, mustard

Welsh complet 19.50 €

Galloway cheddar, ham and egg on top

Croque-monsieur 14.00 €

toast open sandwich with ham, sprinkled with grated cheese, mustard

Croque-madame 15.00 €

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

Plain omelette 13.00 €

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

SALADS

Caesar 18.00 €

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

Océane 21.00 €

green salad, home-made smoked salmon, marinated shrimps with soja and honey, goat cheese crumble, cherry tomatoes, red onions

SUPPLÉMENTS

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

Fresh vegetables 6.50 €

La frite chez nous, c'est...

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



PASTA AND PIZZAS

Pâtes

Penne with pesto sauce basil, parmesan cheese	17.00 €
Penne with cream and home-made smoked salmon	22.00 €

Pizzas (Pâte fine maison)

Bambino <i>For children</i>	8.80 €
Tomato sauce, ham and mozzarella	
Margherita	12.20 €
Tomato sauce, mozzarella	
Regina	14.90 €
Tomato sauce, mozzarella, ham, mushrooms	
Dahu	17.90 €
Fresh cream with goat-cheese, mozzarella, Ham Speck, capers, preserved tomatoes	
Salmon	17.80 €
Fresh cream, home-made smoked salmon, goat cheese, red onions, black olives	
Mexicaine	17.90 €
tomato sauce, fresh minced beef, spicy chili, cheddar cheese, mozzarella, red onions	
4 fromages	16.20 €
Fresh cream, emmental cheese, goat cheese, comté, mozzarella	
Veggie	17.50 €

CHEESE

de la côte d'Opale !



Assortment of regional ripened cheese

Les Frères Bernard - Fromagerie Artisanale Sainte Godeleine

14.00 €

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 €

Warm thin Guayaquil chocolate pie 9.50 €

New-York cheesecake 9.50 €
red fruits froth

Caramelized custard cream with vanilla from Papouasie-Nouvelle-Guinée 9.50€
rasberry

Rice pudding with vanilla from Madagascar, 9.50€
condiments, salt butterscotch

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 9.00 €

Get 27, chocolate, mint with chocolate icecream, chnatilly

Banana Jean's Ice 9.00 €

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

Café Liégeois 9.00 €

Chocolat Liégeois 9.00 €

Dame Blanche 9.00 €

Colonel 9.00 €

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.