



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

To share.... or not



PRODUIT
LOCAL

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

22.00 €

Mixed assortment, cooked, cured meat and cheese

25.00 €

Mimosa eggs

9.50 €

houmous (chickpeas), tuna, harissa sauce

homemade potatoes

10.50 €

cheddar cheese, fried onions, crispy bacon on top

Mezze

14.00 €

houmous, aubergine and tomatoes caviar, pita bread

Fried squid

16.00 €

tartare sauce

Gilt-head bream ceviche

Excellent!

16.00 €

marinated gilt-head bream with flavour of mango, passion fruit and citrus, ginger

Marinated and breaded thinly -sliced of chicken, BBQ sauce

2 pieces

12.00 €

Serrano ham plate, 100 grs

12.00 €

FOR KIDS

Kids menu

Until 10 years old

15.00 €

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

MAIN COURSES

From the land

Beef rumsteak (served in slices) **29.00 €**
Café de Paris butter sauce, French fries

Cordon bleu 2.0 **28.00 €**
Breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

Beef tataki **24.00 €**
half-cooked beef served cold
crispy vegetables, soja sauce,
basmati rice

Grilled spare Ribs **24.00 €**
BBQ sauce, wedges potatoes

Milanese-style veal escalope **26.00 €**
spaghetti with tomatoes salsa,
basil, parmesan cheese

Fresh raw minced steak **22.00 €**
French fries

Cheddar Burger **22.00 €**
home made bun, sauce, grilled bacon,
cheddar cheese, fried onions,
pickles, french frites

Double Cheddar Burger **28.00 €**

Chicken Burger **22.00 €**
home made bun, marinated and breaded
thinly-sliced of chicken, avocado cream,
cheddar cheese, red onions, french frites

Fresh minced steak, French fries **17.00 €**
with egg on top, **+1.00 €**
with pepper sauce **+2.50 €**

From the sea

Brioche bread with smoked salmon
avocado and cream cheese with herbs
poached egg, Hollandaise sauce **24.00 €**

Gilt-head bream ceviche **26.00€**
marinated gilt-head bream with flavour of
mango, passion fruit and citrus, ginger
French fries or green salad

fillet of gilt-head bream **26.00€**
mashed potatoes
virgin sauce with tomatoes

Tuna gravlax **26.00 €**
marinated tuna, quinoa tabbouleh with
fresh herbs and raisins,
whipped mint feta and houmous

Pan sautéed King prawns **26.00 €**
parmesan cheese risotto
garlic and parsley butter

MUSSELS

In a cream sauce

Starter **13.00 €** Main course **22.00 €**

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 20.00 €

Melted cheddar on toast with beer, Worcestershire sauce, mustard

Welsh complet 21.00 €

Cheddar, ham and egg on top

Marinated and breaded 21.00 €

thinly sliced of chicken, 4 pieces
BBQ sauce, French fries

Croque-Monsieur 15.00 €

Toast open sandwich with ham, mornay sauce, sprinkled with comté grated cheese

Madame - egg on top +1.00 €

Plain omelette 15.00 €

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

SALAD AND FOCACCIA

Summer Focaccia 24.00 €

focaccia topped with tomato tartare, burratina, Serrano ham, pesto, green salad and parmesan

Caesar salad 20.50 €

Salad, free range crisp breast chicken and bacon, hard-boiled egg, parmesan cheese, Caesar sauce, crouton

Grec salad 21.00 €

Salad, watermelon, feta cheese, mint, Serrano ham, pecan nut, cranberry

SUPPLÉMENTS

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

Vegetables 6.50 €

Pepper sauce 2.50 €

Cheddar cheese sauce 3.50 €

Homemade mayonnaise 0.50 €

PIZZAS

Pasta

Spaghetti with pesto sauce, burratina, Serrano ham, parmean cheese 21.00 €

Pizzas (Pâte fine maison)

Bambino *For children* 10.00 €
Tomato sauce, ham and mozzarella

Margherita 12.90 €
Tomato sauce, mozzarella

Regina 14.90 €
Tomato sauce, mozzarella, ham, mushrooms

Dahu 19.00 €
Fresh cream, potatoes, goat cheese, Serrano ham, pesto sauce, preserved tomatoes, mozzarella

4 fromages 18.60 €
Fresh cream, comtè, goat cheese, cheddar cheese, mozzarella

Nordique 19.50 €
Fresh cream, homemade smoked salmon, goat cheese, onions, mozzarella

Andalouse 18.50 €
Tomato sauce, chorizo, comté cheese, merguez, sweet pepper, onions, mozzarella

Veggie 18.50 €
Tomato sauce, fresh vegetables (mozzarella on request)

BREAKFAST TIME

Petit-déjeuner servi jusqu'à 11h30

English Breakfast 13.00 €
eggs, bacon, hot drink, orange juice

Continental Breakfast 11.00 €
Hot drink, bread, butter and marmalade, orange juice

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter 14.00 €

L'Enduro du Lido® *le dessert "Signature"* 11.50 €

House speciality chocolate cake

«patrimoine gourmand du Touquet depuis 1985»

Strawberries, lemon verbena and lime juice 10.50€

Rhum baba homemade organic vanilla chantilly cream 11.00 €

served with Old Clément Rum shooter +4.00 €

White chocolate and yuzu panna cotta with peach coulis 10.50€

Caramelized custard cream with vanilla 10.50€

Breton shortbread with raspberries, 10.50€

vanilla and tonka bean diplomat cream

CHEESE

Assortment of cheese 14.00 €

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 9.90 €

choice :

Grand Marnier or Calvados
or Cognac or Armagnac

ICE CREAM

*Fabrication Artisanale
Made in Le Touquet*

After eight Ice 10.00 €

Get 27, chocolate, mint with chocolate
icecream, chnatilly

Café Liégeois 10.00 €

Chocolat Liégeois 10.00 €

Dame Blanche 10.00 €

Colonel 10.00 €

À LA COUPE

3 boules 8.50 €

2 boules 6.50 €

Water Ice

raspberry, strawberry, lime,
passion fruits

Ice cream

Vanilla , Coffee , Chocolate,
Salt butter caramel, speculoos,
Mint with chocolate



ici tout est
fait maison

Tous nos plats sont élaborés intégralement dans notre cuisine, à partir de produits frais et de saison, mitonnés sur le moment, pour le bon sens et le goût du vrai. Cependant, quelques produits à la carte peuvent parfois manquer

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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fait maison



QUALITÉ
TOURISME

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