



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

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

21.00 €

Mixed assortment, cooked, cured meat and cheese

25.00 €

Chicken wings, marinated and caramelized
mayonnaise with sate sauce

5 pieces

15.00 €

Mezze

14.00 €

houmous, aubergine caviar, preserved tomatoes, pita bread*

French fries and cheddar cheese on top

9.50 €

Fried squid

16.00 €

tartare sauce

Tuna tartare Thai style

16.00 €

avocado, coriander, soy sauce, sesame oil

Braised sucrine salad

tonnato sauce, anchovy, parmesan cheese

Excellent!

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 **26.00 €**
Breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

Iberian pork pluma **24.00 €**
condiments burns onions,
fresh vegetables, meat juice

Vitello tonnato *served cold* **26.00 €**
thin slices of veal, French fries,
tuna and capers mayonnaise

Wok of chicken **24.00 €**
teriyaki sauce, pan sautéed noodles

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

Filet Américain **26.00 €**
Fresh raw minced beef rumsteak
French fries

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

Double Cheddar Burger **28.00 €**

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 **22.00 €**

Tuna tartare Thai style **26.00€**
avocado, coriander, soy sauce, sesame oil
French fries or green salad

Pan sautéed squid tentacle **28.00€**
pequillos sauce, preserved garlic,
virgin vegetable sauce, potatoes

Pan sautéed shrimps on a skewer **26.00 €**
parmesan cheese risotto,
garlic and parsley butter

Pan sautéed filet of gilt-head bream
linguine with tomato sauce, **26.00 €**
wild garlic emulsion

Fried squid **28.00 €**
tartare sauce

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

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

Caesar salad

20.50 €

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

Autumn

20.00 €

Green salad, chicory, warm goat cheese on toast, apples, pistachio, nuts, cranberries, cider and honey vinaigrette

SUPPLÉMENTS

French fries, green salad, pasta, parmesan cheese risotto

4.50 €

Vegetables

6.50 €

Pepper sauce

2.50 €

homemade mayonnaise

0.50 €

La frite chez nous, c'est...

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



PIZZAS

Pasta

Penne with cream and old comté cheese, mushrooms, meat juice **18.50 €**

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

Chorizo **19.50 €**
Tomato sauce, mozzarella, ricotta, chorizo

4 fromages **18.60 €**
Fresh cream, comté, goat cheese, cheddar cheese, mozzarella

Nordique **19.50 €**
Fresh cream, homemade smoked salmon, goat cheese, 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"* 11.00 €
House speciality chocolate cake
«patrimoine gourmand du Touquet depuis 1985»

Rhum baba homemade organic vanilla chantilly cream 12.00 €
served with Old Clément Rum shooter +4.00 €

Chocolate Profiterole, vanilla ice cream, chocolate sauce 10.50 €

Caramelized custard cream with vanilla 10.50€

Lime cheesecake 10.50€

Rice pudding with organic vanilla from Madagascar 10.50€
condiments and salt butterscotch

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, lime, passion fruits

Ice cream

Vanilla , Coffee , Chocolate, Strawberry,
Salt butter caramel, pistachio,
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



JEAN'S CAFÉ
RESTAURANT • BRASSERIE



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



fait maison



QUALITÉ
TOURISME

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