



# 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

<b>Garlic-flavoured snails</b>	6 p. 12.00 €	12 p. 23.00 €
Producteur local - la Ferme du Bocage – Campagne lés Hesdin		
<b>Assortment of cooked, cured meat</b>		22.00 €
<b>Mixed assortment, cooked, cured meat and cheese</b>		25.00 €
<b>Mimosa eggs</b>		9.50 €
houmous (chickpeas), tuna, harissa sauce		
<b>homemade potatoes</b>		10.50 €
cheddar cheese, fried onions, crispy bacon on top		
<b>Houmous (chickpeas)</b>		9.00 €
pita bread		
<b>Fried squid</b>		16.00 €
tartare sauce		
<b>Fresh raw minced bass ceviche</b>	<i>Excellent!</i>	16.00 €
avocado, coco milk, citronella, fennel, onions and fresh herbs		
<b>Serrano ham plate, 100 grs</b>		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

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### *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 rib eye steak,** 32.00 €  
béarnaise sauce, French fries

**Tajine of chicken** 24.00 €  
sweet pepper, green peas, olives,  
preserved lemon, semolina with raisins

**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 €


**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 €

**Fresh raw minced bass ceviche** 28.00€  
avocado, coco milk, citronella, fennel,  
onions, fresh herbs  
French fries or green salad

**fillet of sea bass** 26.00€  
parmesan cheese risotto,  
garlic and parsley butter

**Pan sautéed inkfish** 28.00 €  
mediterranéenne style,   
chickpeas, tomatoes, black olives,  
houmous, feta cheese, olive oil and herbs

**King prawns wok Thai style** 26.00 €  
pan sautéed spaghetti with king prawns  
and vegetables

**Fried squid** 28.00 €  
tartare sauce  
French fries or green salad

## 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

## SUPPLÉMENTS

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

Vegetables 6.50 €

Pepper sauce 2.50 €

Cheddar cheese 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

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## *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

**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

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### Dessert du jour

<b>Gourmet Jean's platter</b>	<b>14.00 €</b>
<b>L'Enduro du Lido®</b> <i>le dessert "Signature"</i>	<b>11.50 €</b>
House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	
<b>Lemon meringue tartlet</b>	<b>10.50€</b>
<b>Rhum baba</b> homemade organic vanilla chantilly cream served with Old Clément Rum shooter	<b>12.00 €</b> <b>+4.00 €</b>
<b>Chocolate Mousse</b> , crispy praline and hazelnuts	<b>9.50 €</b>
<b>Caramelized custard cream</b> with vanilla	<b>10.50€</b>
<b>Rice pudding</b> with organic vanilla from Madagascar condiments and salt butterscotch	<b>10.50€</b>

## CHEESE

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<b>Assortment of cheese</b>	<b>14.00 €</b>
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## LES CRÊPES

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<b>Sugar</b>	<b>4.90 €</b>	<b>Salt butter caramel sauce</b>	<b>5.90 €</b>
<b>Brown sugar</b>	<b>4.90 €</b>	<b>Chocolate</b>	<b>5.90 €</b>
<b>Marmelade</b>	<b>5.40 €</b>	<b>Flame crêpe</b>	<b>9.90 €</b>
<b>Honey</b>	<b>5.90 €</b>	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.