



# 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 €

Cherry tomatoes, stracciatella, pesto sauce, rocket salad

*Excellent!*

12.50 €

Marinated and breaded

2 pieces

12.00 €

thinly-sliced of chicken

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

Gilt-head bream ceviche

16.00 €

coco milk, mango coulis

Serrano ham plate, 100gr

16.00 €

## 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

|                                                                                                                              |                |
|------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Beef steak</b>                                                                                                            | <b>29.00 €</b> |
| pepper sauce, French fries                                                                                                   |                |
| <b>Cordon bleu 2.0</b>                                                                                                       | <b>26.00 €</b> |
| Breaded fillet of chicken, cheddar sauce,<br>ham and Speck, French fries                                                     |                |
| <b>Breast fillet of chicken</b>                                                                                              | <b>24.00 €</b> |
| parmesan cheese risotto<br>pesto sauce, Serrano Ham                                                                          |                |
| <b>Half-cooked beef</b> <i>served cold</i>                                                                                   | <b>24.00 €</b> |
| Thai marinade, Basmati rice                                                                                                  |                |
| <b>Milanese-style veal escalope</b>                                                                                          | <b>24.00 €</b> |
| spaghetti, tomatoes,<br>basil, parmesan cheese                                                                               |                |
| <b>Fresh raw minced steak</b>                                                                                                | <b>22.00 €</b> |
| <b>Italian style Fresh raw minced steak</b>                                                                                  | <b>24.00 €</b> |
| French fries                                                                                                                 |                |
| <b>Cheddar Burger</b>                                                                                                        | <b>22.00 €</b> |
| home made bun, sauce, grilled bacon,<br>cheddar cheese, fried onions,<br>pickles, french frites                              |                |
| <b>Double Cheddar Burger</b>                                                                                                 | <b>28.00 €</b> |
| <b>Chicken Burger</b>                                                                                                        | <b>21.00 €</b> |
| home made bun, marinated and breaded<br>thinly-sliced of chicken, avocado cream,<br>cheddar cheese, red onions, French fries |                |
| <b>Fresh minced steak, French fries</b>                                                                                      | <b>17.00 €</b> |
| with egg on top,                                                                                                             | <b>+1.00 €</b> |
| with pepper sauce                                                                                                            | <b>+2.50 €</b> |

### From the sea

|                                                           |                |
|-----------------------------------------------------------|----------------|
| <b>Brioche bread with smoked salmon</b>                   |                |
| avocado and cream cheese with herbs<br>poached egg        | <b>22.00 €</b> |
| <b>Gilt-head bream ceviche</b>                            | <b>26.00€</b>  |
| coco milk and mango coulis<br>French fries or green salad |                |
| <b>Tuna tataki</b>                                        | <b>24.00€</b>  |
| ponzu sauce, basmati rice<br>crisp vegetables             |                |
| <b>Pan sautéed shrimps on a skewer</b>                    | <b>26.00 €</b> |
| parmesan cheese risotto,<br>garlic and parsley butter     |                |
| <b>Fillet of fish</b>                                     | <b>26.00 €</b> |
| ratatouilles, shellfish juice                             |                |
| <b>Fried squid</b>                                        | <b>28.00 €</b> |
| tartare sauce<br>French fries or green salad              |                |

### MUSSELS



Bouchot style mussels  
from Mont Saint-Frieux - Côte d'Opale

#### 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

### Caesar salad

20.50 €

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

### Grec salad

20.50 €

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

## SUPPLÉMENTS

French fries, green salad, spaghetti, 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

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## *Pasta*

**Spaghetti with pesto sauce, ham with herbs, stracciatella** 21.50 €

## *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

**Serranella** 19.50 €  
Tomato sauce, mozzarella cheese, stracciatella, pesto, Serrano ham

**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

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### 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 €

Strawberries and chantilly cream 10.50 €

Caramelized custard cream with vanilla 10.50€

Lime cheesecake 10.50€

## CHEESE

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Assortment of cheese 14.00 €

## LES CRÊPES

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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



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fait maison



QUALITÉ  
TOURISME

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