



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 and pâtés

17.00 €

Mixed assortment, cooked, cured meat pâtés and cheese

21.50 €

Marinated and breaded thinly-sliced of chicken breast

13.00 €

BBQ sauce

Homemade potted

9.50 €

Meat crab and scampi croquettes

Excellent!

3 p. 18.50 €

tartare sauce

Fried inkfish or squid

Small

14.00 €

mayonnaise with anchovy and lime

Large

26.00 €

Fresh raw minced tuna

14.00 €

Strawberries, harissa oil

French fries and cheddar cheese on top

8.00 €

FOR KIDS

Kids menu

Until 10 years old

14.50 €

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

Rib eye Beef steak 29.00 €
red wine sauce, French fries

Cordon bleu 2.0 24.00 €
breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

French Sausage 18.00 €
mashed potatoes, meat juice

Preserved belly of free-range pork 22.00 €
From Cantal
chorizo juice and preserved tomatoes,
mashed potatoes

Fresh raw minced steak 20.50 €
French fries

Pulled pork burger 20.00 €
home made bun, shredded pork,
cheddar cheese with pepper, French fries

Cheddar Burger 21.00 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, french frites

Double Cheddar Burger 28.00 €

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

Fresh minced steak 16.90 €
with egg on top, French fries 17.90 €

From the sea

Crab Roll 19.50 €
French fries

Fresh raw minced tuna 26.00€
strawberries and harissa oil
French fries or salad

Pan sautéed filet of tuna 26.00€
green risotto, tataki sauce,

king prawns - Curry 23.00 €
Shellfish broth,
coco milk, basmati rice

Pan sautéed inkfish or squid 26.00 €
garlic & parsley butter,
parmesan cheese risotto

Meat crab and scampi croquettes
tartare sauce 5 p. 29.00 €
French fries or salad

Home made smoked sea trout 21.00€
mustard seed cream, green salad

MUSSELS



de Bouchot du Mont Saint-Frieux
Côte d'Opale

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 19.50 €

Melted cheddar on toast with beer, Worcestershire sauce, mustard

Welsh complet 20.50 €

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

Greek salad Caesar

20.50 €

Salad, free range crisp breast chicken, hard-boiled egg, feta cheese, tzatziki, Kalamata olives tapenade, Caesar sauce

SUPPLÉMENTS

French fries, green salad, tagliatelle, 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

Pates

Tagliatelles with scampis and squid , mussels cream	24.00 €
Tagliatelles pesto , buratta cheese, preserved tomatoes	19.50 €

Pizzas (Pate fine maison)

Bambino <i>For children</i>	9.90 €
Tomato sauce, ham and mozzarella	
Margherita	12.90 €
Tomato sauce, mozzarella	
Regina	14.90 €
Tomato sauce, mozzarella, ham, mushrooms	
Primavera	17.90 €
Tomatoes sauce, guacamole, asparagus, spinach, roquette, buratta, mozzarella, olive oil	
6 fromages	18.60 €
Fresh cream, emmental cheese, comtè, goat cheese, red cheddar, cheddar with pepper, mozzarella	
Pulled Pork	18.90 €
Tomato sauce, BBQ sauce, cheddar with pepper, red cheddar, preserved tomato, shredded smoked and preserved pork, mozzarella	
Beef carpaccio	18.90 €
Garlic cream, mushrooms, parmesan cheese, beef carpaccio, roquette salad	

BREAKFAST TIME

Petit-déjeuner servi jusqu'à 11h30

English Breakfast	12.00 €
eggs, bacon, hot drink, orange juice	
Continental Breakfast	10.00 €
Hot drink, bread, butter and marmalade, orange juice	

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter	13.50 €
L'Enduro du Lido® <i>le dessert "Signature"</i> House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	10.50 €
Rhum baba homemade organic vanilla chantilly cream served with Old Clément Rum shooter	12.00 € +4.00 €
Light chocolate pastry	10.50 €
Strawberries Gratin oven grilled	10.20 €
Caramelized custard cream with pistachio, raspberries	10.50€

CHEESE

Assortment of cheese	14.00 €
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LES CRÊPES

Sugar	4.90 €	Salt butter caramel sauce	5.90 €
Brown sugar	4.90 €	Chocolate	5.90 €
Marmelade	5.40 €	Flame crêpe	9.90 €
Honey	5.90 €	choice :	
		Grand Marnier or Calvados	
		or Cognac or Armagnac	

ICE CREAM

*Fabrication Artisanale
Made in Le Touquet*

After eight Ice 9.50 €

Get 27, chocolate, mint with chocolate
icecream, chnatilly

Café Liégeois 9.50 €

Chocolat Liégeois 9.50 €

Dame Blanche 9.50 €

Colonel 9.50 €

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



CARTE DES BOISSONS



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fait maison



QUALITÉ
TOURISME

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