



Manger chez nous,  
c'est choisir la cuisine du goût :  
gourmande, authentique et inventive.

C'est du plaisir à partager !

## STARTERS

To share.... or not



|                                                                                   |              |               |               |
|-----------------------------------------------------------------------------------|--------------|---------------|---------------|
| <b>Garlic-flavoured snails</b>                                                    | 6 p. 12.00 € | 12 p. 23.00 € | PRODUIT LOCAL |
| Producteur local - la Ferme du Bocage – Campagne lés Hesdin                       |              |               |               |
| <b>Assortment of cooked</b> , cured meat                                          | 22.00 €      |               |               |
| <b>Mixed assortment</b> , cooked, cured meat and cheese                           | 25.00 €      |               |               |
| <b>Ham croquette</b> ,<br>smoked paprika sauce                                    | 3 pieces     | 9.50 €        |               |
| <b>Roasted Camembert cheese</b><br>with honey and rosemary, pita bread            |              | 12.00 €       |               |
| <b>Velvety with butternut</b> , burratina creamy cheese<br>crispy bacon, croutons |              | 16.00 €       |               |
| <b>Fried squid</b><br>tartare sauce                                               |              | 16.00 €       |               |
| <b>Fresh raw minced salmon and scallops</b><br>with citrus and toast              | Excellent!   | 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

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### From the land

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| <b>Beef rumsteak</b> (served in slices)                                                   | 29.00 € |
| Café de Paris butter sauce, French fries                                                  |         |
| <br>                                                                                      |         |
| <b>Cordon bleu 2.0</b>                                                                    | 28.00 € |
| Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries                     |         |
| <br>                                                                                      |         |
| <b>Duck breast fillet,</b>                                                                | 24.00 € |
| low temperature cooking, orange juice, mashed pumpkin                                     |         |
|          |         |
| <b>Pork cutlet</b> from Hauts-de-France                                                   | 22.00 € |
| mashed potatoes with herbs, mustard and honey juice                                       |         |
| <br>                                                                                      |         |
| <b>Veal kidney</b>                                                                        | 24.00 € |
| mustard sauce, French fries,                                                              |         |
| <br>                                                                                      |         |
| <b>Milanese-style veal escalope</b>                                                       | 24.00 € |
| spaghetti tomatoes, roquette salad, parmesan cheese                                       |         |
| <br>                                                                                      |         |
| <b>Fresh raw minced steak</b>                                                             | 22.00 € |
| French fries                                                                              |         |
| <br>                                                                                      |         |
| <b>Cheddar Burger</b>                                                                     | 22.00 € |
| home made bun, sauce, grilled bacon, cheddar cheese, fried onions, pickles, french frites |         |
| <br>                                                                                      |         |
| <b>Double Cheddar Burger</b>                                                              | 28.00 € |
| <br>                                                                                      |         |
| <b>Fresh minced steak</b> , French fries                                                  | 17.00 € |
| with egg on top,                                                                          | +1.00 € |
| with pepper sauce                                                                         | +2.50 € |

### From the sea

|                                                                                      |                     |
|--------------------------------------------------------------------------------------|---------------------|
| <b>Brioche bread with smoked salmon</b>                                              |                     |
| avocado and cream cheese with herbs                                                  |                     |
| poached egg, Hollandaise sauce                                                       | 24.00 €             |
| <br>                                                                                 |                     |
| <b>Fresh raw minced salmon and scallops</b>                                          |                     |
| with citrus and toast                                                                | 26.00 €             |
| French fries or green salad                                                          |                     |
| <br>                                                                                 |                     |
| <b>Fish &amp; chips</b>                                                              | 24.00 €             |
| tartare sauce, French fries                                                          |                     |
| <br>                                                                                 |                     |
|  | 26.00 €             |
| <b>Pan sautéed squid</b>                                                             |                     |
| parmesan cheese risotto, garlic and parsley butter                                   |                     |
| <br>                                                                                 |                     |
| <b>King prawns wok</b> Thaï style                                                    | 26.00 €             |
| pan sautéed spaghetti with king prawns and vegetables                                |                     |
| <br>                                                                                 |                     |
| <b>Fried squid</b>                                                                   | 28.00 €             |
| tartare sauce                                                                        |                     |
| French fries or green salad                                                          |                     |
| <br>                                                                                 |                     |
| <b>MUSSELS</b>                                                                       |                     |
| <br>                                                                                 |                     |
| <b>In a cream sauce</b>                                                              |                     |
| Starter 13.00 €                                                                      | Main course 22.00 € |
| <br>                                                                                 |                     |
| <b>In a shallot and white wine broth</b>                                             |                     |
| 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

**Pasta shells** with parmesan cream and ham with flavoured of truffle **22.00 €**

## 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

**Montagnarde** **19.00 €**

fresh cream, potatoes, lardoons, onions, reblochon cheese, mozzarella

**4 fromages** **18.60 €**

Fresh cream, comté, goat cheese, cheddar cheese, mozzarella

**Welsh** **19.50 €**

Fresh cream, mustard, cooked ham, cheddar cheese,  
croutons, Worcester sauce and top with a fried egg

**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® <i>le dessert "Signature"</i>                                           | 11.50 €            |
| House speciality chocolate cake<br>«patrimoine gourmand du Touquet depuis 1985»           |                    |
| Caramelized apple, shortbread, double cream with vanilla from Madagascar                  | 10.50€             |
| Rhum baba homemade organic vanilla chantilly cream<br>served with Old Clément Rum shooter | 12.00 €<br>+4.00 € |
| Chocolate Profiterole, vanilla ice cream, chocolate sauce                                 | 10.50 €            |
| Caramelized custard cream with vanilla                                                    | 10.50€             |
| Rice pudding with organic vanilla from Madagascar<br>condiments and salt butterscotch     | 10.50€             |

## CHEESE

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|                      |         |
|----------------------|---------|
| Assortment of cheese | 14.00 € |
|----------------------|---------|

## LES CRÊPES

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

## 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,<br>Salt butter caramel, pistachio,<br>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



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.