



# 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

*Excellent!*

12.00 €

tonnato sauce, anchovy, parmesan cheese

## 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** **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, basmati rice,  
tuna and capers mayonnaise

**Wok of chicken** **24.00 €**  
teriyaki sauce, pan sautéés 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



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

**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

**Buratta** 21.00 €

Tomatoes, burata di bufala, gaspacho

## SUPLÉMENTS

French fries, green salad, pastai, 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

**Chorizo** 19.50 €

Tomato sauce, mozzarella, ricotta, chorizo

**4 fromages** 18.60 €

Fresh cream, comtè, 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

<b>Gourmet Jean's platter</b>	<b>14.00 €</b>
<b>L'Enduro du Lido®</b> <i>le dessert "Signature"</i> House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	<b>11.00 €</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 Profiterole</b> , vanilla ice cream, chocolate sauce	<b>10.50 €</b>
<b>Caramelized custard cream</b> with vanilla	<b>10.50€</b>
<b>Lime cheesecake</b>	<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*

<b>After eight Ice</b>	<b>10.00 €</b>
Get 27, chocolate, mint with chocolate icecream, chnatilly	
<b>Café Liégeois</b>	<b>10.00 €</b>
<b>Chocolat Liégeois</b>	<b>10.00 €</b>
<b>Dame Blanche</b>	<b>10.00 €</b>
<b>Colonel</b>	<b>10.00 €</b>

## À LA COUPE

<b>3 boules</b>	<b>8.50 €</b>
<b>2 boules</b>	<b>6.50 €</b>
<b>Water Ice</b>	
raspberry, lime, passion fruits	
<b>Ice cream</b>	
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.