



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



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

22.00 €

Mixed assortment, cooked, cured meat and cheese

25.00 €

Ham croquette,

3 pieces 9.50 €

smoked paprika sauce

Roasted Camembert cheese

12.00 €

with honey and rosemary, pita bread

Velvety with butternut, burratina creamy cheese

16.00 €

crispy bacon, croutons

Fried squid

16.00 €

tartare sauce

Excellent!

Fresh raw minced salmon and scallops

16.00 €

with citrus and toast

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

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	
Shredded shoulder of lamb	24.00 €
mechoui style, mint yogurt, roasted Ratte du Touquet potaoes	
French sausage	22.00 €
mashed potatoes, meat juice	
Veal kidney	24.00 €
mustard sauce, French fries,	
Wok of breast chicken	24.00 €
with tandoori spices, crisp vegetables and noodles	
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 salmon and scallops	
with citrus and toast	26.00€
French fries or green salad	
Filet of gilt-head bream	26.00€
pàella style saffron risotto	
Pan sautéed squid	26.00 €
parmesan cheese risotto, garlic and parsley butter	
Shrimps ginger and citronella	26.00 €
butternut, coco milk juice	
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

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

Dessert du jour

Gourmet Jean's platter	14.00 €
L'Enduro du Lido® <i>le dessert "Signature"</i>	11.00 €
House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	
Caramelized apple, shortbread, double cream with vanilla from Madagascar	10.50€
Rhum baba homemade organic vanilla chantilly cream served with Old Clément Rum shooter	12.00 € +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 condiments and salt butterscotch	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 choice : Grand Marnier or Calvados 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,
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



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.