



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

Beef steak	29.00 €
pepper sauce, French fries	
Cordon bleu 2.0	26.00 €
Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries	
Breast fillet of chicken	24.00 €
parmesan cheese risotto pesto sauce, Serrano Ham	
Half-cooked beef <i>served cold</i>	24.00 €
Thaï marinade, Basmati rice	
Wok of beef with citronella	24.00 €
and ginger, pan sautéed noodles	
Milanese-style veal escalope	24.00 €
spaghetti, tomatoes, basil, parmesan cheese	
Fresh raw minced steak	22.00 €
Italian style Fresh raw minced steak	24.00 €
French fries	
Cheddar Burger	22.00 €
home made bun, sauce, grilled bacon, cheddar cheese, fried onions, pickles, french frites	
Double Cheddar Burger	28.00 €
Chicken Burger	21.00 €
home made bun, marinated and breaded thinly-sliced of chicken, avocado cream, cheddar cheese, red onions, French fries	
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 €
Gilt-head bream ceviche	26.00€
coco milk and mango coulis	
French fries or green salad	
Tuna tataki	24.00€
ponzu sauce, basmati rice	
crisp vegetables	
Pan sautéed shrimps on a skewer	26.00 €
parmesan cheese risotto,	
garlic and parsley butter	
Fillet of fish	26.00 €
ratatouilles, shellfish juice	
Fried squid	28.00 €
tartare sauce	
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 €**

Prix Nets TTC et Service inclus

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

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

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

Assortment of cheese 14.00 €

LES CRÊPES

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.