



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 €	PRODUCT LOCAL
Producteur local - la Ferme du Bocage – Campagne lés Hesdin			
<b>Assortment of cooked</b> , cured meat	21.00 €		
<b>Mixed assortment</b> , cooked, cured meat and cheese	25.00 €		
<b>Chicken wings</b> , marinated and caramelized mayonnaise with sate sauce	5 pieces	15.00 €	
<b>Roasted Camembert cheese</b> with honey and rosemary, pita bread*		12.00 €	
<b>French fries and cheddar cheese</b> on top		9.50 €	
<b>Fried squid</b> tartare sauce		16.00 €	
<b>Fresh raw minced salmon and scallops</b> with citrus and toast	Excellent!	16.00 €	
<b>Fresh home-made foie gras</b> preserved onions with 4 spices, toast		21.00 €	

## 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	
<b>Cordon bleu 2.0</b>	26.00 €
Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries	
<b>Breast of veal</b>	24.00 €
cooked low temperature, mashed potatoes	
meat juice with thyme and rosemary	
<b>French sausage</b>	21.00 €
mashed potatoes, meat juice	
<b>Veal kidney</b>	24.00 €
mustard sauce, French fries,	
<b>Wok of breast chicken</b>	24.00 €
with tandoori spices, crisp vegetables and noodles	
<b>Fresh raw minced steak</b>	22.00 €
French fries	
<b>Cheddar Burger</b>	22.00 €
home made bun, sauce, grilled bacon, cheddar cheese, fried onions, pickles, french frites	
<b>Double Cheddar Burger</b>	28.00 €
<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	22.00 €
<b>Fresh raw minced salmon and scallops</b>	
with citrus and toast	26.00 €
French fries or green salad	
<b>Filet of gilt-head bream</b>	26.00 €
paella style saffron risotto	
<b>Pan sautéed shrimps</b> on a skewer	26.00 €
parmesan cheese risotto, garlic and parsley butter	
<b>Pan sautéed scallops</b>	32.00 €
fine butternut mousse	
with preserved orange, light sauce with roasted hazelnuts	

<b>Fried squid</b>	28.00 €
tartare sauce	

## MUSSELS

<b>In a cream sauce</b>	
Starter 13.00 €	Main course 22.00 €
<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

**Paysanne** 20.00 €

Green salad, lardoons, pan sautéed potatoes, poached egg, comté cheese

## SUPPLÉMENTS

**French fries, green salad, pasta, 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

**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

<b>Gourmet Jean's platter</b>	<b>14.00 €</b>
<b>L'Enduro du Lido®</b> <i>le dessert "Signature"</i>	<b>11.00 €</b>
House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	
<b>Caramelized apple</b> , shortbread, double cream with vanilla from Madagascar	<b>10.50€</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>homemade Iced nougat</b> , preserved clementine	<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



**J**  
**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.