



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



PRODUIT
LOCAL

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 €

Mayonnaise eggs

9.50 €

houmous and chorizo

homemade potatoes

10.50 €

cheddar cheese, fried onions, crispy bacon on top

Houmous and homemade pita bread

09.50 €

Fried squid

16.00 €

tartare sauce

Gilt-head bream ceviche

Excellent!

16.00 €

marinated gilt-head bream with mango and avocado, coconut milk, fresh herbs

Marinated and breaded thinly -sliced of chicken, BBQ sauce

2 pieces

12.00 €

Serrano ham plate, 100 grs

12.00 €

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 28.00 €
Breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

Chicken breast from *Hauts-de-France* 24.00 €
small pumpkin mousseline, glazed carrots,
meat jus with mushrooms,

Grilled spare Ribs 24.00 €
BBQ sauce, potato wedges

Beef carpaccio 24.00 €
stracciatella, red and green pesto,
smoked scamorza, pine nuts, French fries

Brioche toast with pulled beef 26.00 €
preserved onions, pan sautéed mushrooms,
meat jus

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 €

Gilt-head bream ceviche 26.00 €
marinated gilt-head bream with mango
and avocado, coconut milk, fresh herbs
French fries or green salad

Salmon gravlax 25.00 €
beetroot houmous,
horseradish and yuzu cream,
warm potato salad

Pan sautéed King prawns 26.00 €
parmesan cheese risotto
garlic and parsley butter

Fried squid 28.00 €
tartare sauce, French fries or green salad

fillet of gilt-head bream 26.00 €
small pumpkin mousseline, glazed carrots,
shrimp bisque

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

Marinated and breaded 21.00 €

thinly sliced of chicken, 4 pieces
BBQ sauce, French fries

Croque-Monsieur 15.00 €

Open toasted 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 AND FOCACCIA

Summer Focaccia 24.00 €

focaccia topped with tomato tartare, burratina, Serrano ham, pesto, green salad and parmesan

Caesar salad 20.50 €

Salad, pulled roast chicken,
hard-boiled egg, parmesan cheese, Caesar sauce, crouton

SIDE AND EXTRAS

French fries, green salad, pasta, parmesan cheese risotto 4.50 €

Vegetables 6.50 €

Pepper sauce 2.50 €

Cheddar cheese sauce 3.50 €

Homemade mayonnaise 0.50 €

PIZZAS

Pasta

Spaghetti with pesto sauce, burratina, Serrano ham, parmean cheese **21.00 €**

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

Dahu **19.00 €**
Fresh cream, potatoes, goat cheese, Serrano ham, pesto sauce, preserved tomatoes, mozzarella

4 fromages **18.60 €**
Fresh cream, comtè, goat cheese, cheddar cheese, mozzarella

Nordique **19.50 €**
Fresh cream, homemade smoked salmon, goat cheese, onions, mozzarella

Andalouse **18.50 €**
Tomato sauce, chorizo, comté cheese, merguez, sweet pepper, 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"* 11.50 €

House speciality chocolate cake

«patrimoine gourmand du Touquet depuis 1985»

Rum baba homemade organic vanilla chantilly cream 11.00 €

served with Old Clément Rum shooter +4.00 €

Chocolate and pecan brownie, silky hazelnut Gianduja 10.50€

Crème brûlée with vanilla 10.50€

Breton shortbread with caramelized apple 10.50€

Madagascan vanilla double cream

CHEESE

Assortment of cheese 14.00 €

LES CRÊPES

Sugar 4.90 €

Brown sugar 4.90 €

Jam 5.40 €

Honey 5.90 €

Salted butter caramel sauce 5.90 €

Chocolate 5.90 €

Flambéed 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, chantilly cream

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 €

Sorbets

raspberry, strawberry, lime,
passion fruits

Ice cream

Vanilla , Coffee , Chocolate,
Salt butter caramel, speculoos,
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

Net prices, VAT and service included



CARTE DES BOISSONS



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fait maison



QUALITÉ
TOURISME

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.