



# 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 €

**Ham croquette,**

smoked paprika sauce

3 pieces

9.50 €

**Roasted Camembert cheese**

with honey and rosemary, pita bread

12.00 €

**Velvety with butternut,** burratina creamy cheese

crispy bacon, croutons

16.00 €

**Fried squid**

tartare sauce

16.00 €

*Excellent!*

**Fresh raw minced salmon and scallops**

with citrus and toast

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

Prix Nets TTC et Service inclus

## 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** **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€**  
paëlla 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

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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, comtè, 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

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»

Caramelized apple, shortbread, double cream with vanilla from Madagascar 10.50€

Rhum baba homemade organic vanilla chantilly cream 12.00 €

served with Old Clément Rum shooter +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 10.50€

condiments and salt butterscotch

## CHEESE

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Assortment of cheese 14.00 €

## LES CRÊPES

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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.