



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

Producteur local - la Ferme du Bocage – Campagne lés Hesdin

6 p. 12.00 € 12 p. 23.00 €



Assortment of cooked, cured meat

21.00 €

Mixed assortment, cooked, cured meat and cheese

25.00 €

Rillettes of pork, toast, condiments

9.50 €

Marinated and breaded thinly-sliced of chicken

2 pieces 12.00 €

Millefeuille layering of crab meat and water melon

Excellent!

16.00 €

Small squid cooked in a garlic and parsley butter

14.00 €

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

Thick beef rump steak pepper sauce, French fries	26.00 €
Cordon bleu 2.0 Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries	26.00 €
Pan sautéed lamb chops <i>3 Pieces</i> 28.00 € ratatouille, thyme and rosemary juice	
Wok of beef with citronella and ginger pansautéed noodles	24.00 €
Milanese-style veal escalope spaghetti, tomatoes, basil, parmesan cheese	24.00 €
Fresh raw minced steak French fries	22.00 €
Cheddar Burger home made bun, sauce, grilled bacon, cheddar cheese, preserved onions, tomatoes, pickles, french frites	21.00 €
Double Cheddar Burger	28.00 €
Fresh minced steak , French fries with egg on top, with pepper sauce	17.00 € +1.00 € +2.50 €

From the sea

Brioche bread with smoked salmon avocado and cream cheese with herbs poached egg	22.00 €
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Gilt-head bream ceviche coco milk and mango coulis French fries or green salad	26.00€
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Tuna tataki ponzu sauce, basmati rice crisp vegetables	24.00€
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Pan sautéed shrimps on a skewer	26.00 €
parmesan cheese risotto, garlic and parsley butter	

Seafood Tajine	32.00 €
vegetables	

MUSSELS



Bouchot style mussels
from Mont Saint-Frieux - Côte d'Opale

In a cream sauce
Starter 12.00 € Main course 21.00 €

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 €

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

SUPPLÉMENTS

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

Ratatouille 6.50 €

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® <i>le dessert "Signature"</i>	11.00 €
House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	
Rhum baba homemade organic vanilla chantilly cream served with Old Clément Rum shooter	12.00 € +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 €
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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	9.90 €
Honey	5.90 €	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



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.