



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 €
Mimosa eggs		9.50 €
houmous (chickpeas), tuna, harissa sauce		
homemade potatoes		10.50 €
cheddar cheese, fried onions, crispy bacon on top		
Houmous (chickpeas)		9.00 €
pita bread		
Fried squid		16.00 €
tartare sauce		
Fresh raw minced bass ceviche	<i>Excellent!</i>	16.00 €
avocado, coco milk, citronella, fennel, onions and fresh herbs		
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 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

Beef ribsteak, 32.00 €
béarnaise sauce, French fries

Leg of chicken 24.00 €
sweet pepper, green peas, olives,
potatoes, preserved lemon

Grilled spare Ribs 24.00 €
BBQ sauce, wedges potatoes

Milanese-style veal escalope 26.00 €
spaghetti with tomatoes salsa,
basil, parmesan cheese

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 bass ceviche 26.00€
avocado, coco milk, citronella, fennel,
onions, fresh herbs
French fries or green salad

fillet of sea bass 24.00€
parmesan cheese risotto,
garlic and parsley butter

Pan sautéed squid 28.00 €
mediterranéenne style,  **PRODUIT LOCAL**
chickpeas, tomatoes, black olives,
houmous, feta cheese, olive oil and herbs

King prawns wok Thai style 26.00 €
pan sautéed spaghetti with king prawns
and vegetables

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

SUPLÉMENTS

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

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

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»

Lemon meringue tartlet 10.50€

Rhum baba homemade organic vanilla chantilly cream 12.00 €

served with Old Clément Rum shooter +4.00 €

Chocolate Mousse, crispy praline and hazelnuts 9.50 €

Caramelized custard cream with vanilla 10.50€

Rice pudding with organic vanilla from Madagascar 10.50€

condiments and salt butterscotch

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, 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



CARTE DES BOISSONS



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