



CHEZ
JULES
BISTROT CHIC - ESPRIT MAISON

STARTERS

Bistro-style hearty soup	19 €
Poached egg, meurette sauce	22 €
Pink prawns and avocado, cocktail sauce	26 €
Traditional Périgord salad	28 €
Duck foie gras terrine	32 €
Isigny special oysters No. 3	6 oysters 15 € 9 oysters 22 € 12 oysters 28 €

MAIN COURSES

L'Incomparable's Truffle ham coquillettes <i>73% summer truffle paste</i>	32 €
Slow-braised beef cheek, fresh tagliatelle	34 €
Cantal pork chop, charcutière sauce, confit potatoes	38 €
Roast poultry supreme, buttered mash, reduced jus and confit garlic	38 €
Pan-seared scallops, leek fondue, Noilly Prat sauce	46 €
Turbot steak cooked on the bone, Grenobloise style, wilted spinach, steamed potatoes	54 €

SIDES

- Fresh buttered tagliatelle
- Confit potatoes
- Wilted spinach
- Leek fondue
- Mesclun salad
- Mashed potatoes
- Autumn vegetable sauté

8€

Fresh Autumn Truffle	17 €
€17 per 10 grams, thinly sliced at your table	

CHEESES AND DESSERTS

A selection of matured cheeses from Laiterie des Marches	16 €
Lucas's Ice Cream Pots	12 €
Vanilla, Caramel & Pecan	
Vanilla ice cream, caramel swirl, caramelised pecans	
Dark Chocolate & Hazelnut Praline	
Chocolate ice cream, dark chocolate coulis, crunchy hazelnut praline	
Strawberry & Lime	
Strawberry ice cream, lime coulis, streusel	
Chef Lucas Choquel's Dessert Trolley	14 €
Inspired by the chef, presented by our team.	
Refreshing Salad	14 €
Pineapple carpaccio, green cardamom syrup	