

Cold Starters

Oyster Marennes Oléron Geay family 3 € / piece

Glas of champagne with two oysters 15 €

Tuna tartare with citrus fruit, coriander and sesame vinaigrette 18 €

Beetroot carpaccio, citrus fruits, orange dressing, BBQ-flavoured crumble and feta cheese 16 €

Gravlax salmon, marinated red cabbage, yoghurt mustard sauce, honey and dill 18 €

Beef tartare, pear pickles, roasted hazelnuts, meat juice dressing and caramelised onion cream 18 €

Vitello Tonnato on its 'Chez Jacques' way 20 €

A partager : Don Reinaldo - Sardines in olive oil 21 €

Hot Starters

Cheese croquette with fried parsley and lemon 8 € / piece

Croquette with North Sea prawns, fried parsley and lemon 9 € /piece

Mix of croquettes (with cheese and North Sea prawns), fried parsley and lemon 17 €

Seared octopus, caponata and pepper and ricotta coulis 20 €

Pan-fried scallops, wilted leeks and beurre blanc 22

« Black Tiger » prawns in garlic sauce 22 €

Meat

« Americain frites » (Beef tartare) with french fries, salad & mayonnaise 24 €

Flemish beef stew - French fries : 24€

« Filet pur » Charolais, pepper or béarnaise sauce, chips and salad 32 €

Black Angus (Aberdeen - Ecosse) Côte à l'os, french frits, salade and two sauces (2 pers) 70 €

Fish

Pan-fried salmon with béarnaise sauce and vegetables of the day, with potatoes 25 €

Pan-fried sea bass fillet, confit fennel, parsley potatoes and gremolata sauce 30 €

« Mi-cuit » of tuna in a sesame and poppy seed crust, Thai sauce and wok of vegetables 30 €

Wing of ray meunière with capers, watercress and mashed potatoes 30 €

Trio of meunière solettes, watercress, French fries and gribiche sauce 30 €

Skrei (young winter cod) fillet, wilted leeks, mashed potatoes, white butter sauce with black olives 32 €

Sole meunière, french fries , salad and gribiche sauce 45 €

Menu

36 €

Starters

Chorizo and manchego croquette,
pequillos coulis
or

Salmon tartare with honey vinaigrette dill
and pink berries

Main courses

« Tache noire » of beef with pepper sauce
watercress and french fries

or

Duo of solettes meunières, watercress and
french fries

Dessert

Dark chocolate mousse and cream
or Panna Cotta of the day

Lunch of the day

Sarter and Main course

Every day at
noon
(not on Saturday)

Table of 10 people:
either the menu or
à la carte with a
choice of maximum
of 4 starters and 4
main courses

Please let us know if you have
any
dietary restrictions

Our team will be delighted to
advise you

One bill per table kindly
requested

CHEZ JACQUES