



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

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

18.50 €

Mixed assortment, cooked, cured meat and cheese

24.00 €

Grilled green asparagus, zaatar spice, stracciatella

10.50 €

Tacos with chicken

2 pieces

12.00 €

Pan sautéed rathor clam,
parsley and garlic butter sauce

Excellent!

6 pieces

12.00 €

12 pieces

23.00 €

Fried squid

tartare sauce

16.00 €

Gilt-head bream ceviche

coco milk, mango coulis

16.00 €

Serrano ham plate, 100gr

16.00 €

FOR KIDS

Kids menu

Until 10 years old

14.50 €

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 hanger steak pepper sauce, French fries	26.00 €
Chakchouka kefta meat ball, egg, feta cheese	22.00 €
Cordon bleu 2.0 Breaded fillet of chicken, cheddar sauce, ham and Speck, French fries	26.00 €
Shredded shoulder of lamb mechoui style, mint yogurt pan-sautéed potatoes	24.00 €
Wok of breast chicken with tandoori spices crip vegetables and noodles	24.00 €
French sausage mashed potatoes, meat juice	22.00 €
Fresh raw minced steak French fries	22.00 €
Beef tataki vegetables, perfumed rice	24.00 €
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	21.00 €
Gilt-head bream ceviche coco milk and mango coulis French fries or green salad	26.00€
Saffron risotto green asparagus, preserved lemon home-made smoked salmon	26.00€
Seafood casserole potatoes, fresh vegetables shellfish sauce	28.00 €
Filet of gilt-head bream fine artichoke mousse fresh vegetables shellfish broth with tarragon	24.00 €

MUSSELS

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 19.00 €

thinly-sliced of chicken

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 13.00 €

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, spaghetti, parmesan cheese risotto

4.50 €

Fresh vegetables

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* 9.90 €

Tomato sauce, ham and mozzarella

Margherita 12.90 €

Tomato sauce, mozzarella

Regina 14.90 €

Tomato sauce, mozzarella, ham, mushrooms

Welsh 19.50 €

Fresh cream, mustard, ham, cheddar cheese, beer croutons,
Worcester sauce, egg on top

4 fromages 18.60 €

Fresh cream, comtè, goat cheese, cheddar cheese, mozzarella

Nordique 18.90 €

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 12.00 €

eggs, bacon, hot drink, orange juice

Continental Breakfast 10.00 €

Hot drink, bread, butter and marmalade, orange juice

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter	13.50 €
L'Enduro du Lido® <i>le dessert "Signature"</i> House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	10.50 €
Rhum baba homemade organic vanilla chantilly cream served with Old Clément Rum shooter	12.00 € +4.00 €
Warm thin Guayaquil chocolate pie	10.50 €
Caramelized custard cream with vanilla from Madagascar and Papouasie	10.50€
Rice pudding with organic vanille from Madagascar condiments, salt butterscotch	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



CARTE DES BOISSONS



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