Jean Jacques

CUISINE DE SAISON FRANÇAISE
French Seasonal Flavors

BISTRO - TRADITIONAL
RESTAURANT,
HOMEMADE CUISINE

AT JJ'S TABLE
LUNCH & DINNER
MENU, DAILY SPECIALS

WEEKLY MENU

Starter + Main — 24€

Main + Dessert — 24€

Starter + Main + Dessert — 30€

LUNCH MENU

Starters

RADISHES & BUTTER
EGG MAYONNAISE
PUY LENTIL SALAD
COUNTRY-STYLE PÂTÉ
CREAMY PUMPKIN SOUP

Mains

MONDAY
BRAISED BEEF CHUCK, AUTUMN VEGETABLES

TUESDAY
VEAL BLANQUETTE, RICE

WEDNESDAY
COTTAGE PIE, GREEN SALAD

THURSDAY
CHICKEN ESCALOPE IN A CREAMY SAUCE, RICE

FRIDAY
BLACK POLLOCK FILLET, BRAISED LEEKS

Side dish substitution +2€
Vegetarian option available all week "Vegetable lasagna"

Desserts

DESSERT OF THE DAY
COFFEE WITH AN ASSORTMENT OF MINI DESSERTS +2€

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AT JJ'S TABLE
LUNCH & DINNER
MENU, DAILY SPECIALS

Starters

CREAMY PUMPKIN SOUP 9
CROQUE-MONSIEUR 14
HOMEMADE FOIE GRAS TERRINE 18
LEEKS WITH VINAIGRETTE 9
SCALLOP CARPACCIO 18

BAKED EGG WITH MUSHROOMS 12
CONFIT AUBERGINE & BURRATA 14
FRIED CALAMARI 12
EGG MAYONNAISE 9
SEA BASS TARTARE & AVOCADO 16

Mains

RUSTIC SALAD 24
SAUSAGE & MASHED POTATOES 26
COD, CHAMPAGNE SAUCE 30
BEEF TARTARE 26
RIGATONI, MOREL MUSHROOMS 24
BEEF FILLET, BÉARNAISE SAUCE 40
CORDON BLEU, SUPREME SAUCE 28
PEPPER STEAK 28
CHICKEN PAILLARD, MUSHROOM SAUCE 24
MISO-GLAZED SALMON 32
BLACK PUDDING & MASHED POTATOES 26

Sides

MASHED POTATOES, FRENCH FRIES, RICE, SEASONAL VEGETABLES, SALAD
Each dish is served with one side of your choice. Additional sides 6€.

Desserts

BOURBON VANILLA CRÈME BRULÉE 10
BRIOCHE FRENCH TOAST 12
PROFITEROLE 12
CHOCOLATE MOUSSE 10
FLOATING ISLAND 10
TIRAMISU 12
GOURMET COFFEE 12

SATURDAY & SUNDAY LUNCHTIME
ROAST CHICKEN LEG, HOMEMADE FRIES - 22€

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