

chez jules

RESTAURANT FRANÇAIS



ChezJulesRestaurant



@ChezJules



ChezJulesChester

www.chezjules.com

HOMEMADE DESSERTS

£4.95

RHUBARB, ORANGE & STEM GINGER ^{PF}

Granola, mascarpone (M G)

FRESH FRUIT SALAD ^{PF}

Fruit coulis (VE)

BANOFFEE PIE ^{PF}

Salted caramel, dark chocolate crumble (V M G)

TARTE AU CITRON ^{PF}

Vanilla crème fraîche (V M G E)

VANILLA CRÈME BRÛLÉE ^{PF}

Set vanilla custard, caramelised sugar (V M E)

POIRE BELLE HÉLÈNE ^{PF}

Pear, chocolate, almond crumble,
lemon mascarpone (V G S D M N)

CHOCOLATE VEGAN CHEESECAKE ^{PF}

Mixed berry compote (VE G)

CAFÉ GOURMAND

£6.95

An artistic array of miniature desserts accompanied by a single espresso.
Perfect if you like to try a little of everything or for 2 to share.

Crème Brûlée (M E)

Tarte au Citron (M G E)

Dark Chocolate & Pistachio Delice
(V M N G E)

Macaron (M G N E)

Sablé Biscuit (M G)

Espresso

For just an extra £1.00 you can change the Espresso to a Latte, Cappuccino or Americano
or add an additional Espresso if the dessert is to share.

This dessert is not included in the Prix Fixe menu or Tuesday wine offer

DESSERT WINES

Sauternes - Clos L'Abeilley BORDEAUX

Wild honey aromas, apricot fruit and racy acidity that superbly
balances the sweetness of your dessert for the excellent finish.

50ml glass - £2.95 / 375ml bottle - £18.95

'Ambre' Rivesaltes - Cazes - 1997 LANGUEDOC-ROUSSILLON

Deep amber in colour, with aromas of dried fruit and candied
fruit peel giving great intensity and lovely balance

50ml glass - £3.50 / 375ml bottle - £22.50

LIQUEUR COFFEES

Napoleon - Cognac

Calypso - Tia Maria

Parisienne - Grand Marnier

Normandy - Calvados

Gaelic - Irish whiskey

Jamaican - Spiced Rum

If you have a preference not listed - just ask!

TEAS AND COFFEES

Americano.....£2.25

Latte/Cappuccino/Flat White.....£2.60

Espresso.....£2.25

Double Espresso.....£2.60

all coffees available as decaffeinated

Hot Chocolate.....£2.60

Organic Teas (various)£1.95

C-Celery / E - Eggs / G-Gluten / SF-Shellfish / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

DEPUIS 1997

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FROMAGES

Trois pièces £5.95

Quatre pièces £6.95

Cinq pièces £7.95

(A choice of any 2 cheeses available with the  Prix Fixe menu & Tuesday Wine Offer)

COMTÉ

A hard, fruity mountain cheese made with cows' milk in the Franche Comté region of eastern France. It has a pale yellow interior, silky texture and nutty, sweet flavour.

ST MAURE ASH GOAT'S CHEESE

This is the classic goat cheese originating from the Loire region of France and has been made there in much the same way for over one thousand years. It can be easily recognized by its long form and small log-like shape. This young goats milk cheese is moist, grainy and slightly lemony. As it matures, Sainte-Maure is creamy, smooth, aromatic with a full taste that balances flavours of salt and nut.

CAMEMBERT

Camembert is a soft cows' milk cheese with a furry white rind speckled with beige, and a creamy, pale interior which becomes increasingly yellow as the cheese matures. The best examples are usually made from raw milk, but most mass-produced camemberts are now pasteurised. When fully ripe, camembert has a pungent, strongly-flavoured and runny interior somewhat similar to the milder brie.

BLEU D'AUVERGNE

A creamy rich blue cheese from the Auvergne region of France which has been AOC protected since 1975. It has a sharp engaging flavour and the spice of the mould blends perfectly with the well-integrated salt. The pâte is sticky, moist and crumbly with an even spread of blue veins.

TOMME DE SAVOIE

A variety of Tomme cheese from Savoie in the French Alps. It is a mild, semi-firm cow's milk cheese with a beige interior and a thick brownish-grey rind. As a result of being made from the skim milk left over after the cream is used to make butter or richer cheeses, the cheese has a relatively low fat content (between 20 and 45%). The cheese is made year-round, and typically has a slightly different character depending on whether the cows are fed on Winter hay or Summer grass.