

chez jules

RESTAURANT FRANÇAIS



ChezJulesRestaurant



@ChezJules



ChezJulesChester

www.chezjules.com

HOMEMADE DESSERTS

£4.95

DARK CHOCOLATE TART ^{PF}

salted caramel, praline mascarpone (V M G N E)

FRESH FRUIT SALAD ^{PF}

Fruit coulis (VE)

BANOFFEE PIE ^{PF}

dark chocolate crumble (V M G)

VANILLA CRÈME BRÛLÉE ^{PF}

set vanilla custard, caramelised sugar (V M E)

LEMON POSSET ^{PF}

rhubarb compote,
lemon & poppy seed meringue (M E)

CHOCOLATE VEGAN CHEESECAKE ^{PF}

mixed berry compote (VE G)

POIRE BELLE HÉLÈNE ^{PF}

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

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 £4.95

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

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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)

MORBIER

A semi-soft cows' milk cheese of France named after the small village of Morbier in Franche-Comté. It is ivory colored, soft and slightly elastic, and is immediately recognizable by the thin black layer separating it horizontally in the middle. It has a rind that is yellowish, moist, and leathery. The aroma of Morbier is strong, but the flavor is rich and creamy, with a slightly bitter aftertaste.

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.

PONT L'EVEQUE

Also known as Moyaux cheese; made from cow's milk, this cheese is manufactured throughout the year. Small, square shaped Pont l'Eveque is of pale yellow colour while its rind has white-orange colour. A soft and very rich cheese with a creamy and full-bodied flavour. It tastes best when eaten at room temperature. It is an excellent dessert cheese, which goes well with a robust wine.

FOURME D'AMBERT

A semi-hard French blue cheese made from raw cow's milk from the Auvergne region of France. It has a distinct, narrow cylindrical shape and the pâté is cream coloured with prominent blue veining. The slightly tangy, savoury flavour infused by the bacteria, beautiful complements the distinct notes of butter and cream.

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.