

MENU DU JOUR

DESSERTS

4.95

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

FRESH FRUIT SALAD
fruit coulis (VE)

BANOFFEE PIE
dark chocolate crumble (V M G)

VANILLA CRÈME BRÛLÉE
set vanilla custard, caramelised sugar (V M E)

APRICOT & HONEY
spiced compote, pistachio crumble, honey yoghurt,
honeycomb pieces (V G M N)

LEMON POSSET
macerated strawberries, strawberry meringue (M E)

CHOCOLATE VEGAN CHEESECAKE
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 two to share. 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.

CRÈME BRÛLÉE (V M E)

DARK CHOCOLATE DELICE (V M G E)

SABLÉ BISCUIT (M G)

TARTE AU CITRON (M G E)

MACARON (M G N E)

ESPRESSO

this dessert is not included in the Prix Fixe menu or Tuesday Wine Offer

FROMAGES

Trois pieces 5.95 Quatre pieces 6.95 Cinq pieces 7.95

MORBIER

A semi-soft cow's milk cheese; the aroma of Morbier is strong, but the flavor is rich and creamy, with a slightly bitter aftertaste

ST MAURE ASH GOAT'S CHEESE

Sainte-Maure is creamy, smooth, aromatic with a full taste that balances flavours of salt and nut

PONT L'ÉVÈQUE

A soft and very rich cow's milk cheese with a creamy and full-bodied flavour. An excellent dessert cheese; it goes well with a robust wine.

FOURME D'AMBERT

A semi-hard French blue cheese; the slightly tangy, savoury flavour infused by the bacteria, complements the distinct butter and cream notes.

TOMME DE SAVOIE

A semi-firm cow's milk cheese; it is made year-round, and typically has a slightly different character depending on whether the cows are fed on Winter hay or Summer grass.

A choice of 2 cheeses is included in the Prix Fixe menu and Tuesday Wine Offer

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

chez jules

CELEBRATING 20 YEARS...
DEPUIS 1997



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HOT DRINKS

TEA AND COFFEE

Americano.....	2.25
Latte/Cappuccino/Flat White.....	2.60
Espresso.....	2.25
Double Espresso.....	2.60
<i>all coffees available as decaffeinated</i>	
Hot Chocolate.....	2.60
Organic herbal teas (various).....	1.95

LIQUEUR COFFEES 4.95

Napoleon - Cognac
Calypso - Tia Maria
Parisienne - Grand Marnier
Normandy - Calvados
Gaelic - Irish whiskey
Jamaican - Spiced Rum

DESSERT WINES & PORT

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 - 3.50 / 375ml bottle - 22.95

Taylor's LBV Port

Flavours of redcurrant, raspberry and blueberry in abundance, with a delicious hint of black liquorice. The wine is very well structured with big firm tannins that hold the wine nicely together. The finish is wonderfully long

50ml glass 4.50

'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 - 3.75/ 375ml bottle - 25.00

Cockburn's Fine Ruby Port

The cheeky, punch-packing ripe fruit of this Fine Ruby Port makes it perfect for everyday, informal occasions. It's very versatile It has the intense, deep purple colour of a nice and bright young Port.

50ml glass 3.00

DIGESTIFS & LIQUEURS

All 25ml measures unless stated otherwise

Cointreau/Cointreau Noir.....	2.95/3.95	Remy VSOP.....	4.25
Grand Marnier.....	3.50	Hennessy Fine de Cognac.....	5.50
Kahlua.....	2.75	Martell XO.....	9.95
Olmecca Silver/Gold Tequila.....	3.25/3.50	Havana Club 3 YO/7 YO.....	2.95/3.25
La Fée Absinthe Parisienne.....	4.95	Old J Spiced Rum.....	2.95
Baileys (50ml).....	3.75	Havana Club Seleccion de Maestro.....	5.50
Tia Maria.....	2.75	Glenfiddich 12 YO.....	4.25
Amaretto Disaronno.....	2.95	Glenmorangie 10 YO.....	4.25
Drambuie.....	3.50	Highland Park 12 YO.....	4.50
Calvados.....	3.25	McCallan Gold.....	4.95
Luxardo Sambuca.....	2.75	Laphroaig 10 YO.....	4.95
Janneau Traditionnel Armagnac.....	4.25	Bastille 1789 French Handcrafted whisky.....	4.75
Clos Martin 15 YO Armagnac XO.....	5.50	Jack Daniel's.....	3.25
Martell VS.....	3.25	Jim Beam.....	3.25

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