

Chez Ju

RESTAURANT & BISTRO

On the menu, good home cooking



MINGE ENFANT
Pasta with sauce of your choice or Crispy chicken and fries
+ Children's ice cream, crepe or waffle + 1 water syrup **12.50€**

to Share

Our Boards

The mixed 18.50 €
Assortment of pork products & cheeses from the Bistro, butter, pickles

The rawness 18.50 €
Assortment of raw vegetables, fresh cheese sauce, homemade tapenade & breadsticks

Our entrees

Plate of pork products from the Bistro 10.00 €

Crispy roasted Provence goat cheese & onion confit 10.50 €

Mushroom vol-au-vent with parsley cream 12.50 €

Frogs' legs with parsley 15.50 €

Duck foie gras medallions with red port, seasonal fruit confit and gingerbread 15.50 €

Entry of the day 8.50 €

Our salads greedy

The shepherdess 19.00 €
Duo of crispy Provence goat cheese & honey goat cheese toast, grilled bacon, tomatoes, olives & red onions

The Caesar 19.00 €
Crispy chicken fillets, Caesar sauce, egg, Grana Padano PDO shavings, tomatoes, croutons & olives

The Perigord 20.00 €
Smoked duck breast, fried bacon, foie gras medallion with port and gingerbread, salad, tomatoes, olives

Lunch menu
Monday to Friday, lunch only, excluding public holidays

STARTER of the day + DISH of the day

or

DISH of the day + DESSERT of the day

19.50€

Restaurant Menu: €36.00

ENTRANCE + DISH of your choice + DESSERT of your choice

Our Meats and Fish

Italian beef tartare, fries & salad 20.00 €
Pesto, Grana Padano PDO, candied tomatoes, egg yolk

Grilled butcher's cut, fries & salad 19.50 €
Depending on animal

Grilled XL French entrecôte (300g, breed depending on availability) 26.00 €
Flour de sel from Guérande, fries & vegetables (supplement +3€ on the resto menu)

Burger *chez Ju* fries & salad 20.00 €
Broiled bread, thick Angus ground steak, homemade tartar sauce, tome, grilled bacon, onion confit, fries and salad

AOP bull guard our way 23.00 €
Broiled bread, fresh breaded fish (depending on availability), homemade tartar sauce, cheddar, cucumber, fries and salad

Fresh trout from the Sorgue roasted with almonds 21.00 €
Rice & vegetables of the moment

Roasted cuttlefish with parsley 23.00 €
Rice & vegetables of the moment

Burger L'islois €20.00 20.00 €
Broiled bread, fresh breaded fish (depending on availability), homemade tartar sauce, cheddar, cucumber, fries and salad

Suggestion of the day consult the slate

Plate of fries / salad 5.00 €
Extra sauce of your choice: Roquefort, forestiere, pepper 1.20 €

Our Pasta

Tagliatelle nests 17.50 €
Choice of: Roquefort, Forestiere, carbonara or with fried vegetables

Bistro's favorite 21.00 €
Tagliatelle, seafood cocktail, saffron sauce, parmesan

Vegetarian Lasagna 19.00 €

Our homemade desserts

Profiterole, vanilla ice cream, hot chocolate sauce €9.50

Caramelized apple and gingerbread delicacy € 8.00

Rum baba our way with vanilla whipped cream € 8.50

Honey and almond curd, or coulis of your choice € 8.00

Gourmet coffee € 10.00

Dessert of the day (see slate) €8.00

Pancakes and Waffles (see our menu)

BISTRO MENU

Entry of the day 3.50 €
Plate of pork products from the Bistro

Dish of the day 3.50 €
Grilled butcher's cut
Fresh roasted trout from the Sorgue
Tagliatelle nests with sauce of your choice

Dessert of the day 3.50 €
Caramelized apple and gingerbread delicacy
Gourmet coffee

26.00€

White

IGP Vaucluse, 100% Roussanne grape variety 3.50 € €18.00

AOP Ventoux, Hawthorn, Heritage Range 3.50 € €24.00

AOP Luberon, Domaine Chasson 5.50 17.00 € € 28.00

100% Vignolier, Collection, Cave de Lumières € 6.00 € €30.00

Muscato de Beaumes de Venise 5.50 €

Pink

IGP Vaucluse, 100% Grenache grape variety 3.50 € €18.00

AOP Ventoux, Domaine Terrus 3.50 € € 16.00 € 24.00 €

AOP Luberon, Château Thourame 5.50 € 27.00 €

Domaine Léos, Cuvée Augusta, Patrick Bruel, L'isle sur la Sorgue 35.00

Domaine Léos, Cuvée Augusta 35.00

Red

IGP Vaucluse, 100% Cinsault grape variety 3.50 € €18.00

AOP Ventoux, Domaine Terrus 3.50 € € 16.00 € 24.00 €

AOP Luberon, Château Thourame 5.50 27.00 €

AOC Vacqueyras, Prestige Cuvée € 7.00 € 33.00

AOP Châteauneuf-du-Pape, Juliette Avril €57.00

Wines in carafe

IGP Vaucluse 25cl 6.00 € 50cl 10.00 €

Champagne

Brut, Widow Pelletier the cup, 12.5cl 8.50 € 75cl 50.00 €

The canon, you have to understand that it's not just wine, it's also friendship.

The best wine is not necessarily the most expensive but the one you share

THE CHAUD

White tea 3.50 €
Imperial Jasmine

Black tea 3.50 €
Ceylon, Caramel, Vanilla, Red fruits, Earl gray, Darjeling

Green tea 3.50 €
Fishing, Gunpowder, Mint nanah

INFUSION €3.50
Verbena, Linden, Cézanne herbal tea, Pure, Chamomile

Iced tea €4.50
Strawberry - rhubarb · Moji'tea · Peach - passion fruit

the gourmands

Nut'cino 5.00 €
Coffee with milk, Nutella and whipped cream

Nut'cino white 5.00 €
Coffee with milk, "bueno" spread and whipped cream

Signature 5.00 €
Coffee with milk, salted caramel, whipped cream

Viennese coffee €4.50

Double espresso, milk and whipped cream

Viennese chocolate 4.50 €
Traditional chocolate and whipped cream

CHOCOLATS

Traditional 3.50 €

Old-fashioned creamy 4.50 €

Cacolac 3.50 €

Cafétéria

The cafes

Ristretto €2.00

Espresso € 2.00

Long coffee € 2.00

Double espresso € 4.00

Decaffeinated € 2.00

Affogato (1 scoop of vanilla & espresso) €5.00 Iced coffee €4.50 Syrup of your choice: orgeat, hazelnut, vanilla, caramel. Irish coffee €10.00

The Lattes

Hazelnut coffee 2.50 €

Coffee cream 3.50

Cappuccino € 4.50

BOISSONS FRAÎCHES

Coca-Cola, Coca Zero, 33 cl. 3.50 €

Schweppes Tonic or Citrus, 25 cl. 3.50 €

Orangina, Sprite, Ice-tea, Tropical Oasis 25 cl. 3.50 €

Water syrup €2.50 25 cl. 3.50 €

Lemonade €3.50 €4.00 25 cl. 3.50 €

Diabolo 25 cl. 3.50 €

Fruit Juices & Nectars 25 cl. 3.50

Squeezed fruit (orange or lemon) 25 cl. 4.50 €

MINERAL WATERS

Perrier 33 cl. €3.50

Vittel 25 cl. €3.50

Purezza Plate 75 cl. €1.50

Purezza Sparkling 75 cl. €4.50

Syrup supplement. €0.50

COCKTAILS 10€

fresh mint, lime, cane sugar, sparkling water *Also available in: Strawberry, Raspberry, Passion fruit.*

TEQUILA SUNRISE
Tequila, orange juice, grenadine

PIÑA COLADA
Havana® rum, Malibu, pineapple juice, coconut ice cream

ITALIAN SPRITZ

HUGO SPRITZ
Saint Germain®, prosecco, sparkling water, mint, lime

LILLET SPRITZ ROSÉ
Lillet® rosé, tonic, grapefruit slice

AT JU'S
Bombay Sapphire bramble®, Saint Germain®, tonic, lemon

GROG
Amber rum, thyme, homemade spiced maple syrup, cane sugar, lemon

COCKTAIL OF THE MOMENT (see slate)

SANS AEGOOL

VIRGIN MOJITO Fresh mint, lime, cane sugar, sparkling water *Also available in: Strawberry, Raspberry, Passion fruit.*

VIRGIN COLADA
Pineapple juice, coconut ice cream

VIRGIN SPRITZ
Sparkling bitter, orange

BORA BORA
Orange juice, pineapple juice, passion fruit puree, lemon, grenadine

APERITIFS Kir white wine

(blackcurrant, peach, blackberry, raspberry) 12.5 cl. €4.50 Kir

Royal (blackcurrant, peach, blackberry, raspberry) €9.00 12.5 cl.

Pastis 51, Ricard €3.00 Martini Dry, White, Red-Bl. €4.50

Porto White, Red, Suze, Campari 6 cl. €4.50 Americano

"House" €7.50 € 5.50 € 5.50 10cl. €4.00

Muscato de Beaumes de Venise 12 cl.

Prosecco 12 cl.

Alcohol-Free Bitter

BEERS & CIDER Bottle

Kreik Sudden Death 33 cl. €5.00

Desperados 33 cl. €5.00

Heineken O - Alcohol Free 33 cl. €4.00

Sweet or dry cider 25 cl. €4.00

BIÈRES-FRESSION

Phocæan 25 cl. €4.00 50 cl. 8.00 €

Beer of the moment 25 cl. €5.00 50 cl. €10.00

Ciney brunette 25 cl. €5.00 50 cl. €10.00

Picon Beer, 25 cl. €5.00 50 cl. €10.00

Variégated, Monaco 25 cl. €4.50 50 cl. €9.00

ALCOHOLS & DIGESTIVES

Vodka, Tequila, Havana Rum, 4 cl. 6.00 €

Gin, Malibu, Bailey's, Get 27, Get 31, Limoncello, Amaretto, William Pear, Mirabelle Plum, Calvados, Cognac, Armagnac, Cointreau, Manzana

Saint Germain, Diplomatico 4 cl. €7.50

WHISKIES

Ballantine's 4 cl. €6.00 4

Jack Daniel's cl. €7.00 4

Jameson cl. €7.00

CHAMPAGNE 12cl 75cl

Brut, Widow Pelletier €8.50 €50.00

breakfast

Hot drink

Viennese pastry

Slice of bread, Butter & jam

Squeezed orange

10€

CREPES and WAFFLES

Sugar 3.50 €

Butter & sugar 4.50 €

Lemon & sugar 4.50 €

Maple syrup 4.50 €

Strawberry, raspberry, blueberry, apricot or exotic topping 4.50 €

Honey 4.50 €

Nutella® 5.00 €

Speculoos 5.00 €

"Bueno" style spread 5.00 €

Chocolate 5.00 €

Chestnut cream 5.00 €

Lemon cream 5.00 €

Salted Butter Caramel 5.00 €

Nutella® and banana 6.50 €

Grand Marnier® and orange 7.50 €

Crêpe of the day (see slate) €12.00

Ice cream ball supplement 3.00 €

Whipped cream or topping 1.50 €

For a salty snack at any time, please contact us

the team *Chez Ju* wishes you a good appetite!

