

Cold Starters

Oyster Marennes Oléron Geay family 3 € / piece

Glas of champagne with two oysters 14 €

Ceviche of sea bass with coriander, orange vinaigrette and chestnut honey 18€

Tuna tartare with citrus fruit, coriander and sesame vinaigrette 18 €

Gravlax of sea bass, cole slaw, rice vinegar 19€

Tomato with North Sea prawns (1 piece) 19 €

Vitello Tonnato on its 'Chez Jacques' way 19€

A partager : Don Reinaldo - Sardines in olive oil 21 €

Hot Starters

Cheese croquette with fried parsley and lemon 8 € / piece

Croquette with North Sea prawns, fried parsley and lemon 9 € /piece

Mix of croquettes (with cheese and North Sea prawns), fried parsley and lemon 17 €

Pan-fried clams, white wine and star anise butter 17€

« Black Tiger » prawns in garlic sauce 21 €

Grilled octopus with its caponata 21€

Meat

« Americain frites » (Beef tartare) with french fries, salad & mayonnaise 22 €

« Filet pur » Charolais, pepper or béarnaise sauce, chips and salad 32 €

Black Angus (Aberdeen - Ecosse) Côte à l'os, french frits, salade and two sauces (2 pers) 70 €

Fish

Pan-fried salmon with béarnaise sauce and vegetables of the day, with potatoes 25 €

Wing of ray meunière with capers, watercress and mashed potatoes 29 €

Trio of meunière solettes, watercress, French fries and gribiche sauce 29 €

« Mi-cuit » of tuna in a sesame and poppy seed crust, Thai sauce and wok of vegetables 29 €

Fillet of sea bass, risotto of Sardinian fregola and rich meat jus 29€

Cod fillet, mashed potatoes, fresh spinach, beurre blanc and chive oil 30€

Tomato with North Sea prawns, French Fries and mayo (2 pieces) 32 €

Sole meunière, french fries , salad and gribiche sauce 45 €

Zeeland mussels

Marinière 26 €

White wine 28 €

Garlic or garlic cream 28 €

Mussels « Jacques » 28 €

Menu

36 €

Entrées

Zeeland mussels pan
or

Salmon tartare with honey vinaigrette dill
and pink berries

Plats

« Tache noire » of beef with pepper sauce
watercress and french fries

or

Duo of solettes meunières, watercress and
french fries

Dessert

Dark chocolate mousse and cream
or Panna Cotta of the day

Lunch of the day

Sarter and Main course

Every day at
noon
(not on Saturday)

Table of 10 people:
either the menu or
à la carte with a
choice of maximum
of 4 starters and 4
main courses

Please let us know if you have
any
dietary restrictions

Our team will be delighted to
advise you

One bill per table kindly
requested

CHEZ JACQUES