

Soupes et Apéritifs

Traditional French Onion Soup 6.95

Escargots à la Bourguignonne 9.75

Frog Legs Provençale 11.75

Ratatouille 6.75

Avocado Tuna Carpaccio 10.45

Steak Tartare 11.45
Served with endive or homemade potato chips

Foie Gras Terrine 13.95

Warm Spinach & Mushroom Quiche 7.45

Les Salades et Les Sandwiches

Green Salad 7.45

Waldorf Salad 8.45

Ahi Tuna Niçoise Salad 12.75

Quinoa Goat Cheese Salad 7.75

180 gm "Raclette" Hamburger 12.45

Bikini Croque Monsieur 8.65

Smoked Salmon Tartine 9.95

Les Pâtes et Risotto

Three Texture Capellini al Pomodoro 7.45

Shrimp Risotto 11.95

Lasagne Bolognese 9.75

Parmigiana di Melanzane 8.45

Viandes et Poulet

Brasserie Julie L'Entrecôte Steak 24.95
Prime grilled sliced angus beef fillet served with our homemade velvety l'entrecôte sauce

Steak au Poivre 25.95
220 gm Australian grass fed pepper steak

350 gm Roasted "Double Cut" Lamb Chops & Couscous 18.95

Wiener Schnitzel 20.95

Chicken Paillard 10.95

Truffle Roasted Breast of Chicken 12.95

Plats d'Accompagnement

Potato Dauphinoise 6.45

French Fries 3.95

Sautéed Spinach 3.95

String Beans 3.95

Button Mushrooms 3.95

Grilled Broccoli 3.95

BRASSERIE JULIE

37. SWEFIEH VILLAGE

Menu du Déjeuner et du Dîner

Les Poissons

Pan Fried Salmon with Summaq Cream 15.95

Roasted Lemon Garlic Tiger Shrimp 3pcs 20.95

Dover Sole Meunière 33.45

Moules Marinières 9.95
Served in white wine butter sauce

Sélection de Fromages

Taleggio 7.45 Parmigiano 7.45

Gruyère 8.55 Gorgonzola 7.55

Plateau de Fromage 16.95

Les Desserts

Crème Brûlée 4.45

Lemon Meringue Tart 4.65

Mille-Feuille 5.45

Chocolate Profiteroles 5.45

Pecan Tart 4.75

Éclair Selection 4.65

Pistachio, Salted Caramel & Muhalabiah

Flourless Chocolate Cake Using Läderach Chocolate 11.50

Blackberry Dark Chocolate Raspberry White Chocolate

Les Glaces et Sorbets

2 Scoops with toppings

Salted Caramel 4.25

Vanilla 4.25

Pistachio 4.95

Dark Chocolate Sorbet 4.25

Seasonal Sorbet 4.25



BRASSERIE
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