

# JADE DRINKS MENU

BOULANGERIE JADE, WOOLWICH  
FRIDAY-SATURDAY, 18:30-21:30

## APÉRITIFS

7.25

### RICARD

ANISE AND LIQUORICE FLAVOURED APÉRITIF

### MARTINI ROUGE

MIXTURE OF WHITE LANGUEDOC WINE AND SPICES

## BIÈRES

4.95

### METEOR PILS

THE ORIGINAL FRENCH PILSNER BREWED FOR THE CONNOISSEURS.

CRISP, EASY DRINKING AND FULL OF CHARACTER, WITH A BALANCED BITTERNESS.

33CL ABV 5.0

## COCKTAILS

9.95

### KIR ROYALE

CRÈME DE CASSIS TOPPED WITH CRÉMANT

### SIDE CAR

ARMAGNAC, COINTREAU, LEMON JUICE

### FRENCH SEVENTY-FIVE

CRÉMANT, LEMON JUICE, GIN

### FRENCH MARTINI

VODKA, CRÈME DE CASSIS, PINEAPPLE JUICE

## WINES

GLASS CARAFE BOTTLE

### MOUSSEUX (SPARKLING WINE)

8.95

44

NV JCB NO. 21 CRÉMANT DE BOURGOGNE BRUT, JCB BY  
JEAN-CHARLES BOISSET, BURGUNDY, FRANCE  
PALE IN COLOUR, VIBRANT, REFRESHING, AND RICH IN  
TEXTURE, WITH NOTES OF CITRUS, ALMOND AND WHITE  
FLOWERS.

NV JCB NO. 69` CRÉMANT DE BOURGOGNE BRUT ROSÉ,  
LOUIS BOUILLOT, BURGUNDY, FRANCE  
ROSE PINK COLOUR, FINE BUBBLE, PERFUME OF  
BLACKCURRANT AND STRAWBERRY, FRESHNESS AND  
CLEAN FINISH.

8.95

44

**CHAMPAGNE**

88

NV BRUT RÉSERVE, CHARLES HEIDSIECK, CHAMPAGNE,  
FRANCE

PALE GOLD IN COLOUR, THE CUVÉE SUBLIME REVEALS  
COMPLEX AROMAS WITH SUBTLE NOTES OF VANILLA,  
CAMELISED PEAR, AND FRESHLY TOASTED BRIOCHE.

**VINS BLANC**

2020 GRENACHE BLANC IGP PAYS D'OC, MONROUBY,  
LANGUEDOC, FRANCE

5.25

14.50

28

GRENACHE BLANC, FRESH AND UNOAKED, A LOVELY DEPTH  
OF CITRUS FRUIT NOTES THAT COMBINE NICELY WITH ITS  
ATTRACTIVE LIFTED NOTES.

2021 SAUVIGNON VDP DU VAL DE LOIRE, VIGNERONS DE  
VALENÇAY, FRANCE

18.95

35

AROMAS OF CITRUS, GOOSEBERRY AND WHITE PEACH OFF  
SET BY A CHARMING MINERAL TONE THROUGHOUT.

2021 BOURGOGNE ALIGOTÉ, DOMAINE PERRAUD, BURGUNDY,  
FRANCE

26.50

48.50

VIBRANT AROMA OF HONEYSUCKLE, A MEDIUM BODIED  
PALATE, WITH A LIFTED ACIDITY ON THE ELEGANT FINISH.

**VIN ROSÉ**

2021 'ESTÉRELLE' CÔTES DE PROVENCE, CHÂTEAU DU  
ROUËT, FRANCE

7.50

21

38.50

BEAUTIFUL PALE SALMON IN COLOUR, ALPINE  
STRAWBERRIES AND FRESH WHITE BLOSSOM ON THE NOSE  
REFRESHING PALATE POISED ELEGANT FINISH.

**VINS ROUGE**

2020 SYRAH/CARIGNAN IGP PAYS D'OC, MONROUBY,  
LANGUEDOC, FRANCE

5.25

14.50

26.50

A BLEND OF SYRAH AND CARIGNAN, DEEP RUBY IN COLOUR,  
BLACKBERRY RED PLUM AND A TOUCH OF SPICE.  
WELL INTEGRATED TANNINS.

2021 BEAUJOLAIS-VILLAGES, DOMINIQUE MOREL, FRANCE  
THIS GAMAY HAS A PRONOUNCED CHERRY PERFUME, RIPE  
RED BERRY FRUIT, WELL BALANCED WITH GOOD ACIDITY.  
THIS IS A GREAT EXAMPLE OF BEAUJOLAIS VILLAGES.

22

42

2020 TERRASSE CAHORS MALBEC, CAUSSE DU THÉRON,  
SOUTH WEST FRANCE

27.50

53

RIPE KIRSCH AROMAS ON THE NOSE, DELICATE TANNINS  
WITH FLAVOURS OF RIPE BLUEBERRIES. A LONG AND  
PERFUMED FINISH.

# JADE BISTRO MENU

BOULANGERIE JADE, WOOLWICH  
TWO COURSES £24.50 / THREE COURSES £29.95\*

## ENTRÉE

### **SOUPE AU POTIRON**

CREAMY PUMPKIN SOUP

### **PÂTÉ DE FOIE GRAS DE CANARD**

DUCK LIVER PATE SERVED WITH FIG JAM

### **SALADE DE BETTERAVES ET CHÈVRE ROASTED BEET AND CREAMY GOATS CHEESE**

SALAD WITH WALNUTS

### **ESCARGOTS**

SNAILS COOKED WITH GARLIC, BUTTER AND HERBS

## LE PLAT PRINCIPAL

### **BAR EN PAPILOTE**

SEA BASS FILLET BAKED WITH VEGETABLES AND HERBS IN PARCHMENT

### **COQ AU VIN**

CHICKEN BRAISED IN RED WINE WITH MUSHROOMS AND MASHED POTATO

### **STEAK FRITES**

RIBEYE STEAK, HOMEMADE FRENCH FRIES, SALAD AND BÉARNAISE SAUCE

### **CHAMPIGNONS À LA BOURGUIGNONNE**

MUSHROOMS IN RED WINE SAUCE WITH MASHED POTATO

## SIDES

GREEN SALAD

GREEN BEANS

FRIES

MASH

4

## DESSERT

### **ÎLE FLOTTANTE**

POACHED MERINGUE ON VANILLA CUSTARD

### **DESSERT DU JOUR**

A DESSERT FROM OUR COUNTER

# JADE HOT FOOD MENU\*

## BREAKFAST

HOMEMADE GRANOLA WITH NATURAL YOGHURT OR MILK, FRUIT, HONEY, HOMEMADE COMPOTE (V)	8
BUTTERMILK PANCAKES WITH MAPLE SYRUP, BERRIES & BANANA (V)/BACON	9.50/8**
VEGAN CHICKPEA PANCAKES WITH CARAMELISED ONION, AVOCADO, ROCKET, AND BALSAMIC GLAZE (V)	10.50
FRENCH TOAST WITH MAPLE SYRUP, BERRIES & BANANA (V)/BACON ON BRIOCHE	10.50/8.50**
FULL BREAKFAST PINK TOULOUSE SAUSAGE, BACON, 2 EGGS COOKED TO ORDER, MUSHROOM, GRILLED TOMATO, HOMEMADE BAKED BEANS, SOURDOUGH	13.50
VEGETARIAN BREAKFAST VEGETARIAN SAUSAGES, SPINACH, 2 EGGS COOKED TO ORDER, MUSHROOM, GRILLED TOMATO, SMASHED AVOCADO, HOMEMADE BAKED BEANS, SOURDOUGH (V)	13.50
VEGAN BREAKFAST VEGETARIAN SAUSAGES, SPINACH, SCRAMBLED TOFU, MUSHROOM, GRILLED TOMATO, SMASHED AVOCADO, HOMEMADE BAKED BEANS, SOURDOUGH (V)	13.50

## EGGS

EGGS BENEDICT POACHED EGGS, HAM, HOLLANDAISE, SOURDOUGH	10.50
EGGS ROYALE POACHED EGGS, SMOKED SALMON, HOLLANDAISE, SOURDOUGH EGGS	11.50

EGGS FLORENTINE	10.50
POACHED EGGS, SPINACH, HOLLANDAISE, SOURDOUGH (V)	
OMELETTE PLAIN - SERVED WITH SOURDOUGH TOAST.	9.50/7.50
WITH 2 FILLINGS - HAM, CHEESE, SPINACH, TOMATO, MUSHROOM, SERVED WITH TOAST. EXTRA FLLLING £1.50	
EGGS ON TOAST	7/5.50
COOKED TO ORDER (V)	
SCRAMBLED TOFU ON TOAST	7.50
BOILED EGGS	6.50/5
WITH SOLDIERS (V)	

## SANDWICHES & TARTINES

CHEESE ON TOAST (GRUYERE)	6
CROQUE MONSIEUR	9.50
RUSTIC WHITE BREAD, HAM, BÉCHAMEL SAUCE, EMMENTAL	
CROQUE MADAME	11
RUSTIC WHITE BREAD, HAM, BÉCHAMEL SAUCE, EMMENTAL, SERVED WITH A FRIED EGG	
AVOCADO TARTINE	11.50
AVOCADO, CORIANDER & CHILI ON TOASTED BREAD, FETA, PINE NUTS, POACHED EGG (V)	
VEGAN TARTINE	11.50
HOUMOUS, AVOCADO, SOURDOUGH, SUNDRIED TOMATOES, BASIL	
SALAD OF THE DAY	7.50
SOUP OF THE DAY	8
COMES WITH BREAD AND BUTTER	
SPECIAL OF THE DAY	
PLEASE ASK A MEMBER OF STAFF FOR INFORMATION AND PRICE	

## BAPS

SAUSAGE, BACON & EGG	8
SAUSAGE & BACON	7.50
SAUSAGE & EGG	7
BACON & EGG	7
BACON	6.50
SAUSAGE	6.50
DOUBLE EGG	6

## EXTRAS

SET OF TOAST (2)	3.50
GARLIC SPINACH	4.20
EGG (1)	1.80
GRILLED CHERRY TOMATOES	3.50
AVOCADO MASH	4.20
GRILLED HALLOUMI	4
MUSHROOM WITH THYME	3
BACON (3)	4.20
HOMEMADE BAKED BEANS	3
SMOKED SALMON	5
CHORIZO	4
BLACK PUDDING (2)	3.50
SAUSAGE (1)	3

\*HOT MEALS ARE OFFERED IN OUR EAST DULWICH, ROYAL STANDARD, VICTORIA PARK, RICHMOND AND WOOLWICH SHOPS

\*\*PRICES FOR KIDS' PORTIONS

10% DISCRETIONARY SERVICE CHARGE ADDED ON TABLE SERVICE -  
WAITING TIME FOR FOOD MAY BE UP TO 20 MINUTES DURING BUSY PERIODS.

WE ONLY USE FREE-RANGE EGGS AND OUR MEAT IS SOURCED LOCALLY.

WE CANNOT GUARANTEE 100% GLUTEN FREE FOOD