

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

VELOUTÉ DE CÈPES

CREAMY CÈPE SOUP

MOULES MARINÈRE

FRESH MUSSELS, WHITE WINE, ONION AND PARSLEY

CARPACCIO DE BETTERAVES AU FROMAGE DE CHÈVRE

BETROOT CARPACCIO WITH GOATS CHEESE AND BALSAMIC VINAIGRETTE

PÂTÈ MAISON

CHICKEN LIVER PÂTÈ, SOURDOUGH TOAST AND CORNICHON

LE PLAT PRINCIPAL

CONFIT DE CANARD AUX FIGUES ET AU PORT

DUCK LEG CONFIT WITH FIGS, PORT WINE REDUCTION AND POTATO SARLADAISE

BANQUETTE DE VEAU

VEAL STEW IN A RICH CREAMY SAUCE SERVED WITH MASHED POTATOES

STEAK FRITES

RIBEYE STEAK, HOMEMADE FRENCH FRIES, SALAD AND BÉARNAISE SAUCE

SALAD NIÇOISE

FRESH TUNA, OLIVES, POTATOES, TOMATO, GREEN BEANS, GEM LETTUCE, ANCHOVY

RATATOIULLE AVEC DU RIZ

VEGETABLE STEW SERVED WITH RICE

SIDES

GREEN SALAD

GREEN BEANS

FRIES

MASH

4

DESSERT

MOUSSE AU CHOCOLAT

LIGHT AND AIRY CHOCOLATE MOUSSE

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	
COOKED TO ORDER (V)	7/5.50
SCRAMBLED TOFU ON TOAST	
	7.50
BOILED EGGS	
WITH SOLDIERS (V)	6.50/5

SANDWICHES & TARTINES

CHEESE ON TOAST (GRUYERE)	6
CROQUE MONSIEUR	
RUSTIC WHITE BREAD, HAM, BÉCHAMEL SAUCE, EMMENTAL	9.50
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