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Restaurant Jammet, Menu, Specials

Restaurant Jammet

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NOS SUGGESTIONS

VINS		Bot.	½-Bt.	¼-
Bordeaux. Rouge, Blanc et Rosé	10/-	5/6	3
Bourgogne. Rouge et Blanc	11/-	6/-	3
hoire	Muscadet Domaine de Chasseloir	15/-	8/-	

Frite Lumeé See Raifort 8/6
 Shrimp Cocktail 5/6 Salade de Tomate 3/-
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Breve Marie Louise 2/6
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Supreme de Turbotin Aida 10/-
 Filet Plie Frit See Bearnaise 7/6
 boquille St. Jacques Thermidor 10/-
 Haddock Colbert 6/-
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Vol au Vent de Ris d'Agneau Financiere 9/6
 bofe de Beau Smildre 12/6
 Emince de Volaille Duchesse 9/-

Demi Façon Poêle aux beles 15/-

Façon Rôt sur canape 20/- + 35/- Pluvier Rôt 8/-
 Sarcelle Rôt 8/- a l'Orange 9/6 Wildgeon Rôt 15/- a l'Orange 18/6
 canard Sauvage Rôt 20/- a l'Orange 25/- a la Presse 27/6
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 Champignons des champs Provencale 4/- beles Frais 4/6
 choux de Bruxelles 3/6 Endives Braise 3/6 - au Beurre 3/6
 Broccolis Hollandaise - Milanaise 5/-
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Plum Pudding See Vanille 6/6 - au Rhum 7/6
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