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Dix-Neuf
Brasserie & Bar

Open 10.00am until late

*“It is neither a Restaurant,
nor a Wine Bar, Café or Pub.
It is all these things & more!”*

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Dix-Neuf

Brasserie & Bar

*Dix Neuf is available
for large party bookings
for up to 60 people.
Let the manager know
your requirements or
alternatively please call
us on 01534 724065*

*Can't think what to give?
Gift vouchers available
here please ask for
further details*

Barista List

take away coffees available

Café Noir Freshly brewed filter coffee	1.65
Café au Lait Freshly brewed white filter coffee	1.90
Mug of Black Coffee Freshly ground & brewed filter coffee	1.85
Mug of White Coffee Freshly ground & brewed filter coffee	2.25
Americano Black coffee made with a double espresso	2.10
Cappuccino Italian classic with textured milk & espresso	2.30
Double Cappuccino More coffee, more milk & more cup	3.10
Espresso	1.95
Double Espresso	2.90
Flat White Full flavoured coffee with a velvety smooth texture	2.40
Café Latté Milky Italian coffee served in a tall glass	2.40
Macchiato Espresso topped with a hint of foam	2.10
Hot Mocha Milky latté with a hint of chocolate	2.50
Mug of Hot Chocolate Luxurious rich & creamy with a chocolate flake	2.75
Small Hot Chocolate Cup of hot chocolate with a flake	2.10
Extra Shot Add an extra caffeine kick of our finest blend	1.00
Mug of Tea	1.40
Teas & Infusions Breakfast Blend, Earl Gray, Darjeeling, Ceylon, Mint, Fruit & Camomile	from 1.55
Hot Blackcurrant Cordial	1.65

Breakfast, Croques, Sandwiches, Wraps, Menu D'Enfants & Salads >>>



Breakfast, Brunch & Tea *Served until 6.00pm*

Creamy Scrambled Eggs	5.80	Croissant Filled with Smoked Bacon & Gruyère Cheese	single 4.75 double 5.95
Served with toasted thick granary bread			
Add Two Rashers of Grilled Smoked Bacon	6.85	Croissant Filled with Smoked Salmon & Crème Fraîche	single 4.90 double 6.10
Add Sliced Smoked Salmon	7.30		
Smoked Bacon Baguette	6.15	Fresh Baked Croissant	single 1.90 double 3.35
Grilled smoked bacon served in a warm buttered demi-baguette		Served straight from the oven with Jersey butter & strawberry jam	
Le Petit Déjeuner Anglais	8.15	Toasted Fruit Scone	2.70
Two fried eggs, two slices of smoked back bacon, sausage, potato rosti, baked field mushroom, tomato, toasted granary bread, Jersey butter & preserve		With Jersey butter & strawberry jam	
		Add Freshly Whipped Jersey Cream	3.55
		Thick Seeded Toast	2.60
		Served with Jersey butter & strawberry jam	

Croques, Grilled Focaccia Sandwiches & Wraps

Croque Monsieur	6.25	Goats Cheese & Pickled Beetroot ✓	7.10
A grilled Bayonne ham & Gruyère cheese sandwich, on white bread with salad garnish		With beef tomato & red onion on warm focaccia bread, with salad garnish & Dijon mayonnaise	
Croque Au Thon	6.15	Smoked Turkey & Emmental cheese	7.35
A grilled tuna, celery & Cheddar cheese sandwich, on wholemeal bread with salad garnish		Served on grilled focaccia bread with wholegrain mustard mayonnaise & salad garnish	
Croque Tomato ✓	6.10	Beef Fajita Wrap	6.95
A grilled beef tomato, mozzarella cheese, red onion & basil pesto sandwich on granary bread with salad garnish		Marinated julienne of beef, onion & mixed bell pepper, with guacamole & sour cream dips	
Grilled French Brie & Bacon	7.20	Cajun Spiced Chicken Wrap	6.90
Served warm on grilled Focaccia with apple sauce & salad		With avocado, baby gem lettuce & tomato compote	

Le Menu D'Enfants

For Children under 12

Dix Neuf Local Jersey "Classic Herd" Burger	5.45	Spaghetti Carbonara	5.45
Served on a floured bun with French fries & a ramekin of tomato ketchup		Pasta with a bacon & cheesy cream sauce	
Spaghetti Bolognese	5.45	Home Battered Fish & Chips	5.45
Pasta topped with rich Bolognese sauce		Served with French fries, peas & Tartare sauce	
Cumberland Sausage, Creamy Mash & Gravy	5.45	Home Made Battered Chicken Strips	5.45
With garden peas & homemade gravy		Deep fried & served with French fries	

<<< Barista List



Baguettes, Ciabattas & Sandwiches

	Ciabatta or Baguette	Granary or Seeded Doorstep Bread
Tuna Mayonnaise & Celery Tuna bound with mayonnaise, celery & rocket	6.60	5.55
Succulent Fresh Water Prawn & Spiced Avocado Purée With a ramekin of Marie Rose sauce	7.45	6.40
Coronation Chicken Roast chicken marinated in curried mayonnaise, with apricots, mango chutney & mixed leaves	6.50	5.45
Egg Mayonnaise, Sweetcorn & Mild Cheddar Cheese ✓ With cracked black pepper & cress	6.40	5.35
Smoked Salmon & Cream Cheese With baby spinach & spring onion	7.95	6.90
Grilled Chicken, Bacon & Cheese Sliced chicken, crisp smoked bacon & melted cheese served hot with a salad garnish & French fries	7.80	
Pan Seared Sirloin Steak & Sautéed Onions With BBQ sauce, French fries & salad garnish	8.70	
Cumberland Sausage & Red Onion Chutney Served warm with apple aioli, salad garnish & French fries	7.90	

Dix Neuf Salads

Tuna Nicoise Salad Chunks of tuna, mixed leaves, French beans, egg, new potatoes, black olives & anchovy fillets tossed lightly in a Dijon dressing	9.95	Chicken Caesar Salad Crisp shredded Cos leaves tossed with bacon lardons, garlic scented croutons, Parmesan & chopped egg, finished with our own Caesar dressing	10.45
Warm Chicken & Bacon Salad With cherry tomatoes & red onion, sautéed in honey & a grain mustard dressing	10.85	Crab Caesar Salad Three crab claws cooked in garlic butter; served on our classic caesar salad	12.95
Marinated Spiced King Prawn, Avocado & Citrus Cous Cous With cherry tomatoes	13.45	Vegetarian Caesar Salad ✓ Shredded Cos lettuce, garlic scented croutons, freshly grated Parmesan cheese & boiled egg tossed in our own Caesar dressing	9.85

Appetisers, Dix Neuf Classic Main Dishes, Noodles & Grills >>>



Mediterranean Sharing Dips

Tzatziki, Baba Ghanouj & Hummus With grilled pitta bread	6.95	Guacamole, Cream Cheese & Green Pesto Dip, plus Tuna Tomato & Red Onion Dip Served with tortilla chips	7.25
Marinated Green & Black Olives, Jalapenos & Feta Cheese With root vegetable crisps	7.45		

Appetisers & Starters

Confit Duck Salad Toasted walnuts, black grapes & endive tossed in honey, raspberry & Dijon dressing	6.90	Assiette Fruit de Mer Smoked & fresh seafood, including queen scallops, salmon & fresh water prawns, tartare sauce, Mary Rose sauce, capers & brown bread	7.95
Assiette de Charcuterie A selection of cured meats & pâté, pickled vegetables, chutney & Jersey Black butter	7.80	Smoked Haddock Fish Cake Fried until golden, served with smoked cheese, thyme & chilli cream sauce	5.95
French Onion Soup Served with Gruyère cheese croutons & French bread with Jersey butter	5.45	Homemade Pâté Maison Quenelles of house pate, served traditionally with Melba toast, apricot & orange chutney	5.45
Moules A La Crème Steamed mussels with white wine, onions, garlic & fresh herbs finished with cream & served with French bread & Jersey butter	7.95	Deville Crab Cocktail Slightly spiced handpicked crab, served on shredded Cos lettuce, dressed with a tangy tomato salsa	6.40
Baby Spinach, Fennel & Cottage Cheese Filo Pastry Samosa ✓ Finished with warm dill crème	5.95	Fresh Homemade Soup ✓ Served with thick seeded bread & Jersey butter	4.45

From the Grill

Prime Steaks - All our steaks come as complete meals

Dix-Neuf steaks are pan-seared to your liking, garnished with tomato, mushroom & asparagus, served with garlic butter or peppercorn sauce, along with a choice of creamy mash, Jersey new potatoes or French fries.

Prime 8oz Entrecôte Steak	14.25	Dix Neuf Local Jersey "Classic Herd" Burger Just the best local burger served in a fresh flour bun with French fries & tomato relish	7.25
Prime 8oz Fillet Steak	21.90		
Prime 8oz Rib-Eye Steak	13.75		
Dix Neuf Double Local Jersey "Classic Herd" Burger Two of the best local burgers served in a fresh flour bun with melted cheese, crisp smoked bacon, tomato relish, French fries & salad garnish	9.85	Add Fillings	
		Fried Onions	0.80
		Melted Cheese	0.95
		Mushrooms	1.35
		Stilton	1.45
		Bacon	1.45

<<< Breakfast, Croques, Sandwiches, Wraps, Menu D'Enfants & Salads



Dix Neuf Classic Main Dishes

Brittany Style Fish Pie Un-smoked & smoked fish in a leek & white wine sauce, topped with pommes Aligot, served with a crisp side salad	9.85	Coquille St Jacques Local King scallops, seared with onion & garlic, in a white wine & chive sauce, with creamy mashed potato, gratinated and served with a fresh side salad	11.45
Demi Plats Fruits de Mer A selection of fresh & cured seafood including shell on prawns, hot steamed moules, poached salmon, queen scallops in dill dressing & crab claws, served with French bread & Jersey butter	15.95	Chicken Kiev Florentine Supreme of chicken stuffed with spinach & garlic butter, served with creamy mashed potato, a medley of vegetables & natural jus	9.95
Normandy Style Pork Julienne Strips of pork tenderloin flambéed with brandy & apple cider, with button mushrooms, onion, apple & tarragon, finished with a French mustard sauce, served with black mushroom rice	9.85	Navrin of Lamb with Pommes Aligot A classic French lamb casserole, seasoned with herb de Provence, with tomatoes & root vegetables, served with cheesy roast garlic potatoes	10.25

Noodles & Pasta

Mee Goreng ✓ Indonesian stir fried noodles with vegetables, eggs & chillies	9.45	Green Thai Style Chicken Curry Mild chicken, green vegetable & coconut curry served with Basmati rice	9.25
Add Chicken to Your Mee Goreng	10.45	Beef Lasagne Al Forno Served with coleslaw & a salad garnish	8.95
Duck Breast Stir-Fry with Egg Noodles Thinly sliced duck breast & mixed seasonal vegetable stir-fry, with plum sauce & coriander & egg noodles	10.85	Add French Fries or Garlic Bread	1.70

Main Dishes

Parma Ham wrapped Supreme of Chicken Stuffed with asparagus butter, with dauphinoise potatoes & natural jus	10.45	Slow Roast Lamb Shank Ratatouille & flageolet bean compote, redcurrant jus & puy lentils	12.90
Liberation Ale Battered Fish & Chips Large fillet of haddock coated in a crisp "Liberation Ale" batter, served with French fries & tartare sauce	9.55	Mozzarella & Sun-blushed Tomato Tartelette ✓ With onion marmalade, sautéed gnocchi, spinach & fresh herb sauce	9.65
Roast Pumpkin, Leek & Sweet Bell Pepper Risotto ✓ Finished with basil & feta cheese, served with a wedge of garlic bread	9.85	Grilled Cod Fillet with a Lime & Chilli Crust Crushed Jersey potatoes, root vegetable purée & herring roe veloute	10.15
Beef & Guinness Pie Tender beef cubes in a Guinness & thyme flavoured casserole, with onions & carrots, topped with a puff pastry lid, served with a chioce of creamy mashed potatoes, new potatoes, French fries or dauphinoise potatoes	9.55	Char-grilled Vegetable & Tofu Filo Pastry Parcel ✓ Served with tomato compote & Jersey potatoes	9.85

Side Orders, Puddings, Barista List & Wines >>>



Side Orders

Crispy French Fries	2.85	Dauphinoise Potatoes	
Spicy Potato Wedges	3.60	Hot Buttered New Potatoes	
Large Salad	3.60	Creamy Mashed Potato	
Pepper Sauce	2.25	Mange-Tout	
Garlic Butter	1.75	Panache of Seasonal Vegetables	
Sweet Chilli	1.25	Cauliflower Cheese	

Speciality Breads

Hot Garlic Bread	3.00	Spinach	
Cheesy Garlic Bread	3.35	Mixed Salad	
Toasted Focaccia	2.85	Green Salad	all 2.95

Homemade Puddings

Chocolate & Pistachio Nut Brownie	5.75	Dix-Neuf Cheese Platter	6.10
Served warm with chocolate sauce & vanilla ice cream		Stilton, mild Cheddar & French Brie served with cheese biscuits, onion jam & white grapes	
Tarte au Citron	5.55	Rhubarb & Almond Frangipane	5.95
With a boule of deep fried ice cream & raspberry sauce		Baked in a filo pastry crust, with apple & cinnamon ice-cream	
Trio of Pannacotta	5.85	Trois Boules	4.95
Please ask for today's flavours or let us surprise you, served with berry coulis		Three scoops of Jersey ice cream with chocolate sauce & fan wafer	
Baked Chocolate Cheesecake	5.95		
With blackberry sorbet & chocolate ganache			

Barista List

Café Noir	1.65	Flat White	2.40
Freshly brewed filter coffee		Full flavoured coffee with a velvety smooth texture	
Café au Lait	1.90	Café Latté	2.40
Freshly brewed white filter coffee		Milky Italian coffee served in a tall glass	
Americano	2.10	Macchiatio	2.10
Black coffee made with a double espresso		Espresso topped with a hint of foam	
Cappuccino	2.30	Extra Shot	1.00
Italian classic with textured milk & espresso		Add an extra caffeine kick of our finest blend	
Double Cappuccino	3.10	Teas & Infusions	from 1.55
More coffee, more milk & more cup		Breakfast Blend, Earl Gray, Darjeeling Ceylon, Mint, Fruit & Camomile	
Espresso	1.95		
Double Espresso	2.90		

<<< *Appetisers, Dix Neuf Classic Main Dishes, Noodles & Grills*



Liqueur Coffees

All finished with floated local cream

Irish	Jamesons	Italian	Amaretto
French	Brandy	Jamaican	Dark Rum
Mexican	Tequila	Baileys	Baileys Irish Cream
Russian	Vodka	Whisper	Cointreau
Caribbean	Tia Maria		

from £4.65

Bar & Cocktails

Draught Beers

Peroni Nastro Azzurro, Carlsberg Lager, Carling Lager, San Miguel, Gaymers Cider, Guinness, & Tetley Bitter

Bottled beers

Becks, Budweiser, Corona, Grolsch Flip Top, Peroni, Magners Cider, Magners Pear Cider & Liberation Ale

Wines by the Glass

For a full list of wines by the glass, please see over the page

We also offer a comprehensive range of Vermouths, Liquors & Brandies

Spirits

Whiskies

Famous Grouse, Jim Beam, Jack Daniels, Canadian Club, Jameson's, Laphroaig, The Macallan & Glenfiddich

Vodka

Smirnoff Red & Stolichnaya Red

Gin

Bombay Blue Sapphire & Gordon's Original Special Dry

Rum

Bacardi & Lambs Navy Rum

Cocktail Suggestions

Please see our separate list of delicious cocktails.

Cold Drinks & Smoothies

Fruit Smoothies	3.45	Fruit juices	from 1.60
Freshly squeezed orange juice	3.45	Soft drinks	from 1.85
Mineral water, still or sparkling	33cl 2.00 1 litre 3.50	Glass of milk (hot or cold)	1.65

Great Selection of Wines >>>



Sparkling Wines

Laurent-Perrier, Brut High quality, elegant Champagne with classy floral hints & long finish	France	46.00	Bouvet Ladubay, Rosé Excellence A distinguished sparkling rosé with very fine bubbles, plenty of fruit & a lingering flavour	France	22.00
		¼ Bottle	12.00		
Castellblanch Brut, Cava An elegant crisp & fresh sparkling wine from Spain's best region for Cava	Spain	18.00	Taittinger, Brut Prestige, Rosé A wine for both early & late evening & a delicious accompaniment to fruit desserts	France	50.00
Laurent-Perrier, Cuvee Rosé Brut A fabulous rosé Champagne, bursting with fresh summer fruits, along with a toasty finish	France	66.00	House Champagne, (J. Lemoine), Brut A classy well balanced Champagne with a great yeasty taste & delicious small bubbles	France	38.00

White Wines

Semillon-Chardonnay, Aldridge Estate Citrus fruit flavours with hints of peach & subtle spicy oak note	Australia	15.85	Pinot Grigio, Italia Dry but very fruity, an ideal apéritif, or with pasta & spicy dishes	Italy	15.80
		175ml	3.90		175ml 3.90
		250ml	5.40		250ml 5.40
Sauvignon Blanc, Lazy Lizard This is a wine with powerful aromas & a lingering fruity yet crisp finish	France	14.50	Chenin Blanc, La Cotte Mill, South Africa Franschoek Cellar This wine is very aromatic with tropical fruit flavours & a long finish, vineyard owned by Boschendal wines		16.25
		175ml	3.55		175ml 4.00
		250ml	4.90		250ml 5.55
Unoaked Chardonnay Jack Rabbit, With exotic fruit flavours, try with fish, poultry & pork	USA	14.25	Macon Lugny, Les Genievres, Louis Latour Made from Chardonnay, very popular with fish & white meats	France	18.80
Chablis, J Moreau Traditional Chablis, dry, flinty & elegant with distinctive green apple on the finish	France	21.95	Sauvignon Blanc, Norte Chico Dry & crisp with tropical fruit flavours, try with chicken & fish dishes	Chile	13.50
		½ Bottle	11.95		175ml 3.35
					250ml 4.65
Sauvignon Blanc Marlborough, Stoneleigh Pungent, aromatic & fruity, perfect for salads, fish & goats cheese	New Zealand	17.95	Muscadet, de Sevre et Maine La Cassemichere Fresh & crisp with good fruit & balanced acidity, serve with shellfish & seafood	France	15.90
Chenin Blanc, Brown Brothers Just off dry with lots of fruit, goes well with fish, spicy dishes & pastas	Australia	15.95			175ml 3.95
					250ml 5.45

<<< *Liqueur Coffees, Cocktails, Cold Drinks & Smoothies*



Rosé Wines

Rosé, Norte Chico

A very refreshing, yet dry rosé, a soft palate with summer fruit flavours

Chile 13.50

175ml 3.35
250ml 4.65

White Zinfandel, Jack Rabbit

Just off dry with plenty of fruit, very versatile, goes well with most dishes

USA 14.25

175ml 3.55
250ml 4.90

Pinot Grigio Rosé, Italia

A pleasant balance of harmonious & fruity wine with floral hints

Italy 15.80

175ml 3.90
250ml 5.40

Red Wines

Shiraz-Cabernet, Aldridge Estate

Red berry aromas soft & fruity, but quite full bodied, goes well with meats & cheeses

Australia 15.90

175ml 3.95
250ml 5.45

Côtes du Rhône, Thomas Bassot

A wine with quite a lot of body & a smooth appealing fruitiness, good with pasta & cheese

France 16.25

175ml 4.00
250ml 5.55

Fleurie, Jaffelin

Beautifully smooth with red fruit aromas & a silky finish, from one of the top villages of Beaujolais

France 21.95

½ Bottle 11.95

Shiraz, Barker Station, Franschoek Cellars

Plum coloured wine with spicy & black fruit aromas & balanced finish, vineyard owned by Boschendal wines

South Africa 16.75

Merlot, Jack Rabbit

Soft, medium body with round finish, very good with meat dishes specially more spicy ones

USA 14.25

175ml 3.55
250ml 4.90

Pinot Noir, Casillero del Diablo, Concha Y Toro

Less vigorous than other red wines, it seduces with elegance & finesse, excellent with white meats & oily fish

Chile 16.75

175ml 4.15
250ml 5.70

AOC Bordeaux, Mouton Cadet, Baron Philippe de Rothschild

A blend of Merlot & Cabernet grapes from Bordeaux, showing Blackberry & redcurrant with a fine silky texture

France 17.85

Rioja, Marques de Caceres, Crianza Spain

Spain's top producer; well balanced, a good partner for lamb & roasts

18.50

Malbec, Bodegas Santa Ana

Medium bodied & dry with soft, ripe blackcurrant flavours with a rounded finish

Argentina 15.65

175ml 3.90
250ml 5.35

Cabernet-Sauvignon, Norte Chico

Medium weight juicy red wine with hints of blackcurrant, good with beef dishes

Chile 13.50

175ml 3.35
250ml 4.65

Brouilly, Georges Duboeuf

Intense crimson colour with red berry aromas, rich, well balanced & good tannin structure

France 17.65





We accept most major credit cards, cash & euro notes.
Sorry no cheques.

All our meals are freshly prepared to order & are therefore subject to availability - during busy periods some items may take a little longer (but will be worth the wait)

Some dishes on this menu may contain nuts.

Due to the availability of supply & seasonal price variations, the size of fresh seafood may vary.

Service charge is not included.

