

JACQUES

A MODERN BRASSERIE

GREATER CINCINNATI RESTAURANT WEEK

September 21–27, 2026

\$56 · THREE COURSES

DINNER · PRIX FIXE - WINE OR BEER PAIRING \$22

FIRST COURSE

Choose one

Gougères

Cheese pâte à choux

Chablis — Saison Dupont

Escargots

Garlic butter, parsley,
breadcrumbs

Chablis — Delirium Tremens

Moules au Gratin

Mussels on the half shell, garlic,
white wine, Gruyère

Muscadet — Orval

SECOND COURSE

Choose one

Steak Frites

Strip steak, beef tallow frites,
green peppercorn sauce

Bordeaux — Bolleke De Koninck

Jacques signature

Duck & Waffle

Duck leg confit, TOB waffle,
berry compote, frisée salad,
duck jus

Carmignano — Saison Dupont

Vol-au-Vent

Shrimp, fish, celery, potatoes,
white wine saffron cream

Vouvray — Duvel

THIRD COURSE

Choose one

Crème Brûlée

Vanilla bean custard,
caramelized sugar

Jurançon — Chimay Red

Chocolate Pot de Crème

Belgian dark chocolate,
Chantilly, sea salt

Rivesaltes — St. Bernardus Abt 12

Profiteroles

Vanilla ice cream,
warm chocolate sauce

Rivesaltes — St. Bernardus Abt 12

Pre-Book Today

Jacques by Taste of Belgium
3825 Edwards Road, Cincinnati, OH 45209

