

Menu of the day

29 €

Starter + Main + Dessert
From monday to friday de 11h30 à 14h30

To share Discovery of Mélanosporum truffle
(Truffled croque monsieur with Comté,
potatoes @ truffle caviar, devil egg)
31 €

Starters

Ratatouille @ «Poujauran» toasts - 15 €

Lettuce heart, parmesan @ Pécan nuts, Ceasar sauce - 14 €

Mushroom soup @ Mélanosporum truffle - 18 €

Jouno" tomatoes, soft boiled egg, burrata emulsion
with fresh herbs - 16 € with truffle - 22 €

Five cheese ravioli @ truffled emulsion - 18 €

Roasted leeks in a vinaigrette - 16 €

6 big wild snails from Burgundy - 23 €

Scallops ceviche, yuzu vinaigrette - 21 €

Homemade smoked salmon, Isigny cream @ toasts - 19 €

Homemade foie gras with Mélanosporum truffle,
fruits @ mustard chutney - 34 €

Oscette caviar from Uruguay (20g), blinis @ Isigny cream - 68 €

Mains

Mélanosporum truffle risotto - 36 €

Seabass fillet, seasonals vegetables @ butter sauce - 32 €

Roasted scallops, black rice @ leek fondue - 38 €

Line caught sole, mashed potatoes @ butter sauce - 69 €

Duck breast, carrots purée with orange @ ginger - 35 €

Candied lamb shoulder, mashed potatoes,
@ brown sauce reduction - 39 €

Chopped veal tartare with truffled pearls,
french fries @ salad - 38 €

Chateaubriand (from France) 250gr,
Sarawak @ Penja pepper sauce, french fries - 44 €

To share

(For 2 people)

Whole farm chicken cooked with truffled butter,
candied potatoes @ salad - 79 €

Prime Aberdeen Angus steak (IGP) 1,1 kg,
french fries, salad, butter @
pepper sauce - 125 € with truffle - 139 €

Sides

Green salad - 6 €

Mashed potatoes / truffled - 7 € / 14 €

French fries / truffled - 8 € / 15 €

Seasonals vegetables - 8 €

Truffled «coquillettes» gratin - 12 €

Truffled mayonnaise - 4 €

Cheeses

Cheeses reffined by Jean-Yves Bordier - 16 €

Truffled camembert - 15 €

Desserts

Vanilla Bourbon crème brulée - 14 €

Yuzu lemon meringue tartlet - 16 €

Valrhona chocolate fondant - 17 €

Vanilla Norwegian omelet - 17 €

French toast, salted butter caramel - 18 €

Crunchy Jivara, pistacchio @ matcha - 19 €

Homemade truffled ice cream, «Valrhona» chocolate square - 19 €

« L'éclat de Chez Julien » Exotic fruits, meringue,
vanilla @ passion emulsion - 32 € (to share)

Homemade ice creams @ sorbets- 12 € (3 parfums)
(chocolate, vanilla, caramel, pistachio, rasberrie, lemon, mango)