

Menu of the day

Starter + Main + Dessert from monday to friday 11:30 am to 2:30 pm 29 €

Starters

Ratatouille & fresh goat cheese & «Poujauran» toasts - 14 €

Lettuce heart, parmesan & Pécan nuts, Ceasar sauce - 15 €

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

Truffled devil eggs - 18 €

Spicy tuna tartare, avoca & mango - 24 €

6 big wild snails from Burgundy - 23 €

Seabass ceviche, coconut, mint & lemon vinaigrette - 21 €

Amberjack carpaccio, yuzu vinaigrette & radish pickles - 18 €

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

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

Avocado & sesam, king crab meat & prawns, mediteranean sauce (To share) - 34 €

Mains

Mélanosporum & Burgundy truffle risotto - 34 €

Salmon carpaccio,, yellow mustard & sumac, green salad & potatoes - 32 €

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

Red mullet filet, fresh & candied fennel, mediterannean sauce - 33 €

Duck breast, sweet potatoes purée & orange sauce - 34 €

Rack of lamb, onions confit, mashed potatoes, «Vichy» carrots & spices sauce reduction - 42 €

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

Chateaubriand (from France)(Simmental) 250gr, Sarawak & Penja pepper sauce, french fries - 46 €

Truffled linguine & asparagus, truffled caviar - 36 € with Oscietre caviar - 52 €

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, sprout salad,
butter & pepper sauce- 125 €

Sides

Green salad - 6 €

Mashed potatoes / truffled - 7 € / 14 €

French fries - 8 €

Seasonal vegetables - 8 €

«Mitraillés potatoes» - 10 €

Truffled mayonnaise - 4 €

Cheeses

Cheeses reffined by Jean-Yves Bordier - 16 €

Truffled Camembert - 15 €

Homemade marinated goat cheese with thym & rosemary - 12 €

Desserts

Vanilla Bourbon crème brûlée - 14 €

Yuzu lemon tartlet - 16 €

Valrhona chocolate fondant - 17 €

Rice pudding & «Anais» strawberries - 14 €

French toast, salted butter caramel - 18 €

Black chocolate tartlet & salt flower- 15 €

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

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

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