

Cocktails

Signatures

“Chef’s Signature Cocktail” - €20
Truffle Liqueur, Licor 43, Mezcal,
Elderflower, Vanilla, Lemon

“Le Français” - €20
Cognac, Cointreau, Chartreuse,
Lemon, Cane Sugar

“French Spritz” - €20
Lillet Rosé, Champagne,
Rose Syrup, Perrier

“Le Parfumé” - €17
Thyme-Infused Gin, Cherry Liqueur,
Grapefruit Juice, Lemon

“French Kiss” - €20
Hibiscus-Infused Vodka, Raspberry Puree,
Rose Syrup, Egg White, Champagne

“Julien Martini” - €18
Coffee, Bailey’s, Irish Whiskey,
Hazelnut Syrup

“Le Secret” - €17
Bacardi Rum, Saint-Germain,
Fresh Mint, Elderflower & Lemon

Champagnes

Deutz brut - €18

Deutz rosé - €24

Ruinart blanc de blanc - €29

Cocktails

Virgin

“Thé glacé maison” - €9

“Surprise du barman” - €10
Cocktail de fruits

“Erber Gingembre” - €10
Citron vert, menthe fraîche, ginger beer

“Virgin Colada” - €12
Ananas, lait de coco

Wine by the glass 14 cl

Red

2024 Pinot Noir « Terrasses de Perret » - €12

2023 Crozes Hermitage Domaine Belle - €14

2023 Mercurey, Domaine de la Renaissance - €16

2021 Saint Emilion Grand Cru Pavillon Figeac - €17

2011 Chateau du Tertre - €26

White

2024 « Chardonnay » Cellier du Pic - €12

2023 Sancerre «La Chézatte» - €14

2023 Crozes Hermitage «Les terras blanches» - €15

2023 Chablis, Domaine Lavantureux - €16

2022 Montagny 1er cru Albert Bichot - €22

2024 Côte de Gascogne Préfude d’hiver, domaine Saint Lannes - €11

Rosé

2024 Côtes de Provence Cru Classé «Le Cap»

Domaine La Croix - €12

2023 Château Minuty « Rosé & Or » - €16

Chez Julien PARIS



1 rue du Pont Louis-Philippe
75004 Paris, France

(+33) 01 42 78 31 64
www.chezjulien.paris

Prix net TTC service inclus. La maison n’accepte pas les chèques. Origine des viandes France, Argentine, UE.
Cuisine “fait Maison”. La liste des allergènes contenus dans nos plats est disponible sur demande

Menu of the day

Starter + Main course + Dessert - €29



Monday to Friday, 11:30 a.m. to 2:30 p.m.

Starters

Pumpkin Velouté with Chestnuts and Brown Butter - €16

Baby Romaine Heart, Parmesan and Pecans, Caesar-style Vinaigrette / with Truffle - €15 / €21

“Jouno” Tomato, Organic Soft-Boiled Egg, Burrata Emulsion with Fresh Herbs / with Truffle - €18 / €24

Deviled Eggs with Truffle - €19

6 Wild Burgundy Snails “Maison de l’Escargot” - €24

Red Tuna Ceviche, Spicy Marinade - €24

Scallop Carpaccio with Hazelnut Oil and Yuzu / with Truffle - €28 / €34

Homemade Foie Gras with Melanosporum Truffle, Fruit Chutney and Mustard Seeds - €36

Uruguayan Oscietra Caviar 20g, Blinis and Isigny Cream - €76

Avocado and Sesame, King Crab Meat, Prawns and Sauce Vierge (To Share) - €38

Mains

Summer and Melanosporum Truffle Risotto - €36

Linguine with Truffled Mushroom Cream, Truffle Pearls - €38 / with Oscietra Caviar - €52

Roasted Salmon, Chorizo Sauce and Broccoli - €34

Day-Boat Sole Meunière, Mashed Potatoes and Beurre Blanc / with Truffle - €69 / €75

Scallops Deglazed with Noilly Prat, Parsnip Purée and Romanesco / with Truffle - €48 / €54

Duck Duo, Mashed Potatoes, Red Wine and Orange Sauce - €38

Slow-Cooked Lamb Shoulder (36 hours), Green Beans, Spiced Jus / with Truffle - €44 / €50

Veal Tartare (hand-cut) with Truffle Pearls, Homemade Fries, Young Greens - €41

Chateaubriand (French Origin - Simmental Beef) 250g, Sarawak @ Penja Pepper Sauce,

Homemade Fries / with Truffle - €46 / €52

To Share

(For two people)

Wild Sea Bass in a Salt Crust (1.2kg), Seasonal Vegetables, Beurre Nantais

Whole Free-Range Chicken with Truffle Butter, Baby Potatoes Confit in Jus - €82

Simmental Côte de Bœuf (PGI) 1.3kg, Homemade Fries, Young Greens,

Grandmother’s Sauce and Pepper Sauce - €135

Extras

Sprout salad - €6

Mashed potatoes / truffled - €7 / €14

Fried potatoes / truffled - €7 / €11

Seasonal vegetables - €8

Truffled Mayonnaise supplement - €4

Truffle 5g supplement - €8

Cheeses

Cheeses matured by Jean-Yves Bordier - €16

Brie de Meaux with truffles - €15

Desserts

Crème Brûlée with Bourbon Vanilla - €14

Yuzu Lemon Tartlet - €16

Warm Valrhona Chocolate Cake - €18

Rice Pudding with Exotic Fruits - €16

Brioche “Perdue” with Salted Butter Caramel - €18

Raspberry Cheesecake - €15

Homemade Truffle Ice Cream, Valrhona Chocolate Diamond - €19

“L’Éclat de Chez Julien” - red berries, meringue, and vanilla cream - €36 (to share)

Homemade Ice Creams and Sorbets “Chez Julien” - €12 (3 scoops)
(chocolate, vanilla, caramel, pistachio, raspberry, lemon, mango)