

Cocktails

Signatures

“Cocktail du Chef” - 20 €
Truffle liqueur, Liqueur 43,
mezcal Casamigos,
elderflower, vanilla, lemon

“Le Français” - 20 €
Cognac Hennessy VS, Cointreau,
Gauloise, citron, cane sugar

“Spritz à la française” - 20 €
Lillet Rosé, champagne, rose syrup, perrier

“Le Parfumé” - 17 €
Thyme-infused gin, cherry liqueur,
grapefruit juice, lemon

“Le French Kiss” - 20 €
Vodka Belvedere infused with hibiscus,
raspberry purée, rose syrup,
egg white, champagne

“Julien Martini” - 18 €
Coffee, Bailey's, whisky J.W. Black Label,
hazelnut syrup

“Le Secret” - 17 €
Rhum Eminente 3 ans, fresh mint,
vanilla syrup, ginger syrup

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 ler cru Albert Bichot - €22
- 2024 Côte de Gascogne Prélude 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



Maison fondée en 1780

Menu of the day

Starter + Main course + Dessert - €29
(Monday to Friday, 11:30 a.m. to 2:30 p.m.)

To Share

Homemade truffle tarama - €16
Truffled petits fours - €32

Starters

Cream of chestnut soup with grated Melano truffle - €18
Baby Romaine Heart, Parmesan and Pecans / 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
Smoked salmon prepared by us, Isigny cream toast - €24
Scallop ceviche, hazelnut oil, and yuzu - €28
Homemade Foie Gras with Melano 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

Melano truffle risotto - €38
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 / €79
Scallops Deglazed with Noilly Prat, Parsnip Purée and Romanesco / with Truffle - €48 / €58
Duck Duo, Mashed Potatoes, Red Wine and Orange Sauce - €38
Veal chop 350 g with caper sauce, dauphinoise potatoes - €42
Slow-Cooked Lamb Shoulder (36 hours), Green Beans, Spiced Jus / with Truffle - €44 / €54
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 / with Truffle - €98 / €119
Whole Free-Range Chicken with Truffle Butter, Baby Potatoes Confit in Jus - €80
Simmental Côte de Bœuf (PGI) 1.3kg, Homemade Fries, Young Greens,
Grandmother's Sauce and Pepper Sauce / with Truffle - €138 / €159

Extras

Sprout salad - €6
Mashed potatoes / truffled - €7 / €16
Fried potatoes / truffled - €7 / €14
Seasonal vegetables - €8
Truffled pasta bake - €12
Truffled Mayonnaise supplement - €4
Truffle 5g supplement - €15

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
Norwegian omelet - €18
Brioche "Perdue" with Salted Butter Caramel - €18
Passion fruit 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)