

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 Belyedere 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

“Homemade iced tea” - €9

“Surprise du barman” - €10

Fruit cocktail “Erber Gingembre” - €10
Lime, fresh mint, ginger beer

“Virgin Colada” - €12
Pineapple, coconut milk

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 terres blanches » - €15

2023 Chablis, Domaine Lavantureux - €16

2022 Montagny 1er 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 d'Or » - €16

Chez Julien PARIS

FOUNDED IN 1780



«MAISON CHAPON»

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 morel sauce, gratin dauphinois - €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 / €56

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)