

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 - €19

Deutz rosé - €24

Ruinart blanc de blanc - €29

Cocktails

Virgin

“Homemade iced tea” - €9

“Surprise du barman” - €10
Fruits cocktails

“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 @ Or » - €16

Chez Julien PARIS

FOUNDED IN 1780



«MAISON CHAPON»

Lunch Special

29 €

Appetizer + Main Course + Dessert

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

Appetizers

Cream of minted peas with fresh goat cheese and Espelette pepper - € 14

House-made truffle tarama - € 16

Sucrine lettuce hearts with Parmesan and pecans - € 15

“Jouno” tomatoes, organic soft-boiled egg, and burrata emulsion with fresh herbs - € 18

Truffled deviled eggs - € 19

6 large wild Burgundy snails from “Maison de l’escargot” - € 24

Sea bass ceviche, yuzu marinade, coconut, and lemongrass - € 22

Smoked haddock, white sesame vinaigrette - € 24

House-made foie gras with Mélando truffle, fruit chutney, and mustard seeds - € 36

Uruguayan Oscietre caviar (20g), blinis, and Isigny cream - € 76

Avocado and sesame, king crab meat, king prawns, and sauce vierge (To share) - € 38

Mains

Melano truffle risotto - € 38

Linguine with truffle cream and truffle pearls - € 38 With Oscietre caviar - € 52

Sea bass fillet, Vichy-style carrots, carrot-ginger reduction - € 35

Black scorpionfish fillet, asparagus, beurre blanc - € 45

Small-boat-caught sole meunière, mashed potatoes, and beurre blanc - € 69

Duck duo, mashed potatoes, red wine and orange sauce - € 38

Hand-chopped veal tartare, truffle pearls, house-made fries, baby leaf salad - € 41

36-hour confit lamb shoulder, green beans, spiced jus - € 44

Chateaubriand (French origin) Simmental 250g, Sarawak and Penja pepper sauce,
house-made fries - € 46

To Share

(For two peoples)

Whole free-range chicken with truffle butter, confit potatoes cooked in the pan juices - € 80

Simmental beef rib (PGI), aged 20 days (1.3 kg), house-made fries,
baby leaf salad, traditional sauce, and pepper sauce - € 138

Extras

Baby Greens Salad - € 6

French Fries - € 7

Mashed Potatoes - € 7

Baby potatoes - € 7

Seasonal Vegetables - € 8

Truffle Mayonnaise Sides - € 4

Cheeses

Cheeses aged by Jean-Yves Bordier - € 16

Truffled Brie de Meaux - € 15

Desserts

Crème brûlée, Bourbon vanilla - € 14

Yuzu lemon tartlet - € 16

“Valrhona” chocolate cake - € 18

Breton shortbread with Opalys, vanilla cream and raspberries - € 18

Hazelnut ice cream sundae, matcha financier - € 19

French Toast with Salted Butter Caramel - € 18

Passion Fruit Cheesecake - € 15

Homemade Truffle Ice Cream with “Valrhona” Chocolate Diamond - € 19

“L’éclat de Chez Julien” with Red Berries, Meringue, and Vanilla Cream - € 36 (to share)

“Chez Julien” homemade ice cream and sorbets - € 12 (3 flavors)

(chocolate, vanilla, caramel, raspberry, lemon, mango)