

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” - 18 €`

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” - 20 €

Coffee, Bailey's, whisky J.W. Black Label,
hazelnut syrup

“Le Secret” - 18 €

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” - €12
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 Château du Tertre, Grand Cru Classé - €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

Lunch Special

€29
Starter + Main Course + Dessert
(Monday to Friday, 11:30 AM to 2:30 PM)

Appetizers

Chilled Pea Soup with Mint, Fresh Goat Cheese, and Espelette pepper - €15

Homemade Truffle Tarama - €18

Little Gem Lettuce, Parmesan, and Pecans / with truffle - €16 / €24

“Jouno” tomatoes, organic boiled egg, burrata emulsion with fresh herbs / with truffle - €20 / €28

Truffled deviled eggs - €19

6 Wild Burgundy Snails from “Maison de l’escargot” - €25

Yellowtail Carpaccio, Raspberry vinaigrette / with truffle - €22 / €30

Sea bass Ceviche with Yuzu, Coconut, and Lemongrass marinade - €22

Bluefin Tuna Tartare with Avocado and Spiced Mango / with Truffle - €25 / €33

Housemade Foie Gras with Mélano Truffle, Fruit Chutney, and Mustard Seeds - €36

Oscietra Uruguay Caviar 20g, blinis, and Isigny cream - €76

King Crab, Avocado & Sesame with Gambas
and Sauce Vierge (To share) / with truffle - €39 / €47

Main dishes

Melano Truffle Risotto - €34

Linguine with Truffle Cream and Truffle Pearls - €38 With Oscietra Caviar - €52

Sea bass fillet, Vichy-style carrots and snap peas, beurre blanc / with truffle - €38 / €46

Blackcod, Sweet Potato purée, carrot-ginger reduction / with truffle - €45 / €53

Sole meunière, potato purée and beurre blanc - €69

Duo of Duck, Mashed Potatoes & Red Wine-Orange sauce / with truffle - €38 / €46

Lamb chop, Provençal Ratetouille & Herbed Tabbouleh / with truffle - €44 / €52

French Simmental Chateaubriand (250g),

Sarawak and Penja Pepper Sauce, Housemade fries / with truffle - €46 / €54

Hand-cut Veal Tartare, Truffle pearls, housemade Fries, and Baby Greens - €41 (Cold dishes)

Marinated Salmon Heart, Quinoa Salad & Honey Mustard Dressing - €36 (Cold dishes)

Spiced Dry-Aged Beef slices, served with housemade fries - €42 (Cold dishes)

To Share

(For two guests)

Golden Roasted Free-Range Chicken
with Black Truffle Butter & Baby Potatoes - €80

1.3 kg Aged (PGI) Simmental Rib Steak, Housemade Fries, Baby Greens,
«Mamounette» Sauce & Pepper Sauce/ with truffle - €138 / €146

Extras

Baby Greens Salad - €6

French Fries - €7

Mashed Potatoes - €7

Baby potatoes - €7

Seasonal Vegetables - €8

Truffle Mayonnaise - €4

10g Fresh Truffle Supplement - €10

Cheese Selection

Refined cheese by Jean-Yves Bordier - €18

Truffled Brie de Meaux - €16

Desserts

Bourbon vanilla, Crème brûlée - €14

Yuzu Lemon Tartlet - €16

“Valrhona” Chocolate Cake - €18

Chocolate Raspberry Tartlet - €19

Hazelnut Ice Cream Sundae Matcha Financier - €19

French Toast with Salted Butter Caramel - €18

Passion Fruit Cheesecake - €15

Housemade Truffle Ice Cream, “Valrhona” Chocolate Diamond - €19

“L’éclat de Chez Julien” with Red Berries, Meringue, and Vanilla Cream - €38 (to share)

“Chez Julien” Housemade ice cream and sorbets - €14 (3 scoops)
(chocolate, vanilla, caramel, raspberry, lemon, mango)