Champagnes

12 cl

Deutz brut - €19

Deutz rosé - €24

Ruinart blanc de blanc - €33

Cocktails

Signatures

20 €

“Cocktail du Chef”
Balanced, acidic, powerful

truffle Liqueur 2cl, Liqueur 43 3cl, Casamigos Mezcal 3cl, elderflower, vanilla, lemon

“Le Français”
Balanced, herbaceous, powerful

Hennessy VS Cognac 4cl, Cointreau 2cl, Gauloise 1cl, citron, cane sugar

“Spritz à la française”
Refreshing, floral

Lillet Rosé 4cl, Champagne 12cl, rose syrup, Perrier

“Le Parfumé”
Fresh, fruity, bitter

thyme-infused Gin 4cl, cherry Liqueur 2cl, grapefruit juice, lemon

“Le French Kiss”
Red fruit, floral, tangy

Belvedere Vodka infused with hibiscus 2cl, raspberry purée, rose syrup, egg white, Champagne 4cl

“Julien Martini”
Creamy, indulgent

Coffee, Baileys 2cl, Johnnie Walker Black Label Whisky 4cl, hazelnut syrup

“Le Secret”
Balanced, acidic, minty

Eminente 3-year-old Rum 6cl, fresh mint, vanilla syrup, ginger syrup

Cocktails

Virgin

“Hibiscus Iced Tea” - €9

“Surprise du barman” - €12
Pineapple, passion fruit, and raspberry

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

“Virgin Colada” - €12
Pineapple, coconut milk

Wine by the glass

14 cl

Red

2024 - « Pays d’OC » Pinot Noir « Terrasses de Perret » - €12

2023 - « Côtes-du-Rhônes » Crozes Hermitage, Domaine Belle - €14

2018 - « Bourgogne » Mercurey, Premier Cru «les Combins» Domaine Levert-Barault - €16

2021 - « Bordeaux » Saint-Émilion Grand Cru, Pavillon Figeac - €17

2011 - « Bordeaux » Château du Tertre, Grand Cru Classé Margaux - €26

White

2024 - « Pays d’Oc »« Chardonnay » Cellier du Pic - €12

2023 - « Loire »Sancerre «La Chézatte» - €14

2023 - « Côtes-du-Rhônes »Crozes Hermitage «Les terres blanches» - €15

2023 - « Bourgone » Chablis, Domaine Lavantureux - €16

2022 - « Bourgogne »Pouilly Fuissé “1er Cru“ “La Frérie“ Dom. Auvigue - €22

2024 - « Armagnac » Côte de Gascogne Prélude d'hiver, Domaine Saint Lannes moelleux - €11

Rosé

2025 - Côtes de Provence Cru Classé «Lampe de Méduse» Château Sainte Roseline - €12

2023 - Château Minuty « Rosé & Or » - €16

Price includes tax and service. We do not accept checks. Meat sourced from France, Argentina, and the EU. Home-style cooking. A list of allergens in our dishes is available upon request.

Chez Julien

PARIS

FOUNDED IN 1780

«MAISON CHAPON»

Lunch Special

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

Aperitif

Three truffle bites - €9 per person

Appetizers

Zucchini velouté with mint, fresh goat cheese, and Espelette pepper - €18

Tarama with Freshly Grated Truffle - €19

Little gem lettuce, Parmesan, and pecans / with truffle - €16 / €26

Mature goat cheese coulant, coloured endives, pine nuts, truffle shavings, yellow beetroot juice vinaigrette - €19

“Jouno” tomatoes, organic boiled egg, burrata emulsion with fresh herbs / with truffle - €20 / €30

Truffled deviled eggs - €22

6 wild Burgundy snails from “Maison de l’escargot” - €25

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

Bluefin tuna tartare with avocado and spiced mango / with truffle - €25 / €35

Housemade foie gras with Mélano truffle, fruit chutney, and mustard seeds - €36

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

Avocado and sesame, crab meat, gambas and sauce vierge (to share) / with truffle - €39 / €49

Main dishes

Melano and Burgundy truffle risotto - €36

Linguine with truffle cream and truffle pearls - €38 With Oscietra caviar - €54

Blackcod, yellow carrot purée, grilled mini courgettes, carrot-ginger reduction / with truffle - €48 / €58

Sole meunière, potato purée and beurre blanc / with truffle - €69 / €79

Duo of duck, mashed potatoes, red wine-orange sauce / with truffle - €40 / €50

36-hour confit lamb shoulder, ratatouille and semolina / with truffle - €46 / €56

Hand-cut veal tartare, truffle pearls, housemade fries and baby greens - €41

French Simmental Chateaubriand 250g, Sarawak and Penja pepper sauce, housemade fries / with truffle - €46 / €56

To Share

(For two guests)

Golden roasted free-range chicken with black truffle butter & baby potatoes - €82

1.3 kg aged 30 days (PGI) Simmental rib steak, housemade fries, baby greens, « Mamounette » sauce & pepper sauce / with truffle - €139 / €159

Sea bass baked in a salt crust 1.7 kg, seasonal vegetables, mashed potatoes, beurre nantais / with truffle - €120 / €140

Extras

Baby greens salad - €6

French fries - €7

Mashed potatoes - €7

Baby potatoes - €7

Seasonal vegetables - €8

Truffled French fries - €15

Truffle mayonnaise supplement - €4

10g fresh truffle supplement - €10

Cheese Selection

Refined cheese by Jean-Yves Bordier - €18

Truffle-Aged Cheeses - 16 €

Desserts

Bourbon vanilla, crème brûlée - €14

Yuzu lemon tartlet - €16

"Valrhona" chocolate cake - €18

Hazelnut ice cream sundae, matcha financier - €19

French toast with salted butter caramel - €18

Raspberry 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)