Jullien

In France, a meal is never rushed. Lunch and dinner bring people together to enjoy good food, a little wine, and warm conversation, while slowing down, savoring each flavor, and finding joy in sharing a meal.

Lunch & Dinner

le déjeuner et le dîner

Prices are in thousands of Rupiah and exclude tax and service charges

Entrées

Escargots 95

Roasted snails, classic condiments

Chicken Caesar Salad 120

Romaine lettuce, roasted chicken, smoked duck bacon, caesar dressing

Octopus Salad 155

Char-grilled octopus, silken tofu, ponzu vinaigrette

Salmon Tartare 150

Chopped salmon tartare, pickles, avruga caviar, classic condiments

Beef Tartare 295

Black angus beef tartare, pickles, classic condiments

Beef Tongue 165

Grilled beef tongue, bordelaise sauce

Foie Gras Terrine 280

Duck liver, port wine jelly, toasted brioche

Foie Gras 320

Duck liver, banana, mille feuille, sweet wine sauce

Soupes

Tomato Soup 90

Mushroom Soup 95

Onion Soup 120

Pasta & Rice

Mushroom Risotto 180

Arborio rice, assorted mushroom

“French Onion Soup” Risotto 180

Arborio rice, french onion jus, comte, gruyere

Smoked Duck Mafaldine 180

Mafaldine, smoked duck breast, crustacean tomato sauce

Salmon Mafaldine 195

Mafaldine, grilled salmon, smoked salmon sauce

Seafood Linguine 225

Linguine, seasonal shellfishes, tomato saffron sauce

Bourguignon Papardelle 265

Papardelle, braised short ribs

Lobster Risotto 950

Saffron arborio rice, grilled whole lobster, rouille
(for 2 – 3 pax)

Riz au Boeuf 695

Basmati rice, 200 days grain-fed beef tenderloin,
(choice of mushroom or au poivre sauce)
(for 2 – 3 pax)

Add grated foie gras terrine 30gr 150

Plat Principal

(To Share)

Barramundi — 235

Whole grilled barramundi, curry sauce

Flounder — 250

Whole pan-seared flounder, lemon, beurre noisette

Salmon — 250

Grilled salmon, mashed potato, red wine kombu dashi

King Prawns — 280

Grilled king prawns, curry sauce

Seafood Bouillabaisse — 295

French fisherman's stew, barramundi, seasonal seafood

Lobster Thermidor — 725

Grilled lobster, bechamel sauce, beurre monte

Chicken

Roasted chicken, fricassée butter sauce

Half — 180

Whole — 350

Duck Confit — 180

Duck leg confit, lyonnaise potato, au poivre sauce

Duck Duo — 425

Seared duck breast, leg confit, orange sauce

Lamb Chop — 385

Grilled lamb chop, lamb jus

Pork Collar — 395

Iberico pork collar, lyonnaise potato, spiced rum pineapple, pistachio, honey mustard sauce

Pork Chop — 650

Iberico pork chop, mango - passion fruits, beurre blanc

Beef Bourguignon — 450

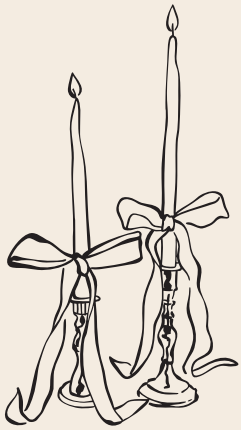
Braised beef short ribs USDA, spring roots vegetables, red wine sauce

Filet Mignon au Poivre — 595

200 days grain-fed beef tenderloin, peppercorn sauce

Wagyu Striploin L'Entrecote — 895

300gr wagyu striploin mb 4-5, l'entrecote sauce



Grilles

Per 100gr

Choices of Sauce:

Au poivre
/ Bordelaise
/ Béarnaise
/ Aux Champignons
/ Mustards
/ Horseradish

Black Angus Porterhouse 275

Black Angus T-Bone Steak 300

Wagyu Striploin 325

mb 4-5

Wagyu Ribeye 350

mb 4-5

Wagyu Tomahawk 350

mb 4-5

Garnitures

Garden Salad 95

Pilaf Rice 95

French Fries 105

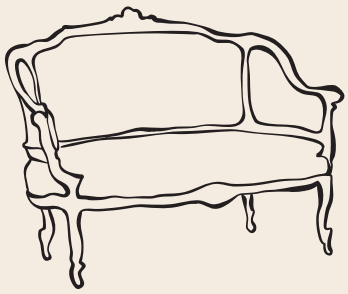
Mille Feuille Frites 120

Mushroom & Spinach 120

Jullien Mashed Potato 135

Brussels Sprouts 145

Grilled Asparagus 180



Desserts

Crème Caramel 95

Baked pudding, caramel, caramel tuile

Soufflé au Citron 105

Yuzu soufflé, vanilla sauce

Soufflé au Pistachio 120

Pistachio soufflé, pistachio ice cream

Fresh Berries Sabayon 120

Whisky sabayon, berries consommé, macerated strawberries, raspberry sorbet

Chocolate Fondant 120

Chocolate ganache, frozen chocolate, whisky ice cream