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Welcome to the Julien Binz restaurant

Julien Binz, (head chef), and Sandrine Kauffer, (gastronomic journalist), opened the JULIEN BINZ restaurant on the 15th December 2015.

THE 9th FEBRUARY 2017, THE MICHELIN GUIDE AWARDED IT ITS FIRST STAR

Julien Binz, French Master Chef, had already been awarded a first Michelin star in 2012, (at Rendez-vous de Chasse in Colmar). For its part, the Gault Millau guide has recognised him on 5 separate occasions: he was named «Young talent» in 2006, «Promise» in 2013, awarded the «Prize of Innovation » in 2015 and the «Technical Excellence » Prize in 2016, all whilst being the delighted recipient of the Gault Millau endowment to support the opening of his restaurant.

Julien Binz has been immersed in the Alsatian restaurant environment for more than 25 years. Trained by his neighbour Philippe Gaertner at the Armes de France in Ammerschwihr, Antoine Westermann at the Buerehiesel in Strasbourg, and Marc Haerberlin at the L'auberge de l'III in Illhaeusern, he became the head chef at l'auberge d'Artzenheim, Château d'Isenbourg, then at Rendez-Vous de Chasse, Hôtel Bristol in Colmar, where he obtained his first Michelin star on the 27th February 2012.

Julien Binz was inducted at the Maitres Cuisiniers de France, (Master Chefs of France), the Chefs d'Alsace, (Chefs of the Alsace), Les Etoiles d'Alsace, the club Prosper Montagné Alsace, the Disciples d'Escoffier Alsace, the Cordons Bleus de France, and the confrérie St-Etienne. Julien Binz is also the holder of the title of Master-Restaurateur.

In the restaurant, **François Lhermitte**, chosen as Young Sommelier Talent by Gault & Millau in February 2017, ensures good service takes place, valuing a Wine List .

Sandrine Kauffer is a Journalist and Restaurateur. In 2009, she founded the Journal gastronomique de Julien Binz, (Julien Binz Gastronomic Journal), in Alsace, also developing it in Paris, Touraine, and Brittany as well. For her involvement in the promotion of the profession, she received the « The diffusion of Alsatian gastronomy around the world Prize», in 2014, issued by Jean-François Piège and the Alsace region.

Member of the Disciples Escoffier Paris, the Chaîne des Rôtisseurs, the la confrérie St-Etienne, "Honorary", («Honoris Causa»), of the Cordons Bleu de France, « Medal of Honour », («Médaille d'Honneur»), at the Fraternelle des Cuisiniers d'Alsace, for her skill as a Journalist, she has contributed to the valorisation of the food and drink professions. Simultaneously ensuring the management of the restaurant, she participates as much as possible in the reception of customers and the service.

*Open inclusively Wednesday lunchtime to Sunday evening,
from 12 :00h to 14 :00h and from 19 :00h to 21:30h, (final order)*

All food allergies and intolerances are to be mentioned before any order is taken.

*All of the courses, (except the desserts), can be served in half portions,
(half portion price will be increased by 3€)*

*Lamb shoulder from Alsace
Roe from France*

A list of allergens is available on reque



STARTER

Marinated sardine with lemon,

Tomato, avocado, basil sauce

25€

Smoked duck foie gras,

Jelly and chutney of fig

34€

Slice of hot foie gras,

Braised artichokes, veil of jelly and buttered broth with truffle

36€

Scampi,

In tartare, roasted, hot cream, mango-fennel condiment

36€

The variation around duck foie gras

38€

All food allergies and intolerances must be advised before order.



FISH

Fillet of charr in bread crust,

Cream of potatoes, vegetable herb emulsion

34€

Seabass,

Textured carrots

40€

Lobster medallions,

Beet pickles, lychee jelly, rice pudding, full-bodied lobster juice

42€

MEAT

Rack of lamb "Terroir d'Alsace" roasted,

chickpea muslin and ravioli « A la Niçoise », orange dressing

44€

Hazelnut deer,

Juniper sauce, polenta, blueberry fruit jelly, sweet potato muslin

46€

All food allergies and intolerances must be advised before order.



DESERTS

Cheese plate,

Selection of 3 cheese by Quesnot in Colmar
10€

Ice cream,

Three-dimensional, strawberries and fresh raspberries
13€

Checkerboard of Raspberry-pistachio,

Creamy white chocolate, white cheese-lemon sorbet
13€

The chocolate sphere caramel,

Chouchou, peanut ice, hot chocolate Illanka
13€

We invite you to consult our digestive list

To enjoy yourself with wonderful discovery



MENU CREATION 48€

Pan-fried mushrooms from our forests, Cream of potatoes, emulsion of ceps

Carrots variation, muslin, ravioli, marbles, yuzu juice and carrot bubble with mustard

Ice cream, Three-dimensional, strawberries and fresh raspberries

MENU GOURMET 68€

Smoked duck foie gras, Jelly and chutney of fig

Fillet of charr in bread crust, Cream of potatoes, vegetable herb emulsion

Rack of lamb "Terroir d'Alsace" roasted, chickpea muslin and ravioli « A la Niçoise », orange dressing

The chocolate sphere caramel, Chouchou, peanut ice, hot chocolate Illanka

MENU FRAGONARD 93€

(For service, the similar menu is served at the whole table.)

Scampi, in tartare, roasted, hot cream, mango-fennel condiment

Fillet of charr in bread crust, Beans and peas in butter, pea and coconut mint dressing

Lobster medallions, Beet pickles, lychee jelly, rice pudding, full-bodied lobster juice

Hazelnut deer, Juniper sauce, polenta, blueberry fruit jelly, sweet potato muslin

Checkerboard of Raspberry-pistachio, Creamy white chocolate, white cheese-lemon sorbet

All food allergies and intolerances can be reported before any order is taken.