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## Welcome to the Julien Binz restaurant

**Julien Binz, (head chef), and Sandrine Kauffer-Binz, (gastronomic journalist), opened the JULIEN BINZ restaurant on the 15<sup>th</sup> 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 Haeberlin 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 27<sup>th</sup> 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 from Alsace Deer from France*  
*A list of allergens is available on request*

## STARTER

**Cauliflower emulsion, egg yolk,**  
Smoked herring pearls, "loaf" of bread  
22€

**Ravioles of foie gras and truffles,**  
Artichoke velvet, buttered broth with truffle juice  
30€

**Half cooked duck foie gras,**  
Jelly and fig chutney  
34€

**Scampi,**  
In tartare, roasted, hot cream, mango-fennel condiment  
36€

**The variation around duck foie gras**  
38€

## FISH

**Char in bread crust,**  
Autumn vegetables, cream of celery with truffle juice  
36€

**Seabass,**  
Carrots fennels with lemongrass, muslin fennel,  
"Bouillabaisse" juice  
40€

**Lobster medallions,**  
Beet pickles, lychee jelly, rice pudding, full-bodied lobster juice  
42€

## MEAT

### **Rack of lamb "Terroir of Alsace",**

"Berlingots" fresh goat cheese / piquillos, smoked eggplant, citrus juice  
44€

### **Roasted deer,**

Ceps mousse with juniper berry sauce  
46€

## DESERTS

### **Cheese plate,**

Selection of 3 cheese by Bernard Anthony  
14€

### **Caramelized pears,**

« Crème brûlée » with Alsace saffron, Earl Gray tea ice cream  
13€

### **The nutty chocolate bowl,**

Coffee Ice cream, hot chocolate  
13€

### **The sorbets and seasonal fresh fruits,**

Grout and « meringuettes »  
13€

**We invite you to consult our digestive list**

To enjoy yourself with wonderful discovery

### **MENU CREATION 48€**

Cauliflower emulsion, egg yolk, Smoked herring pearls, "loaf" of bread

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"Berlingots" fresh goat cheese / piquillos, smoked eggplant, Tomato grout

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The sorbets and seasonal fresh fruits, Grout and « meringuettes »

### **MENU GOURMET 68€**

Half cooked duck foie gras, rhubarb-ginger jelly and chutney

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Char in bread crust, Autumn vegetables, cream of celery with truffle juice

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Roasted deer, Ceps mousse with juniper berry sauce

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The nutty chocolate bowl, Coffee Ice cream, hot chocolate

### **MENU FRAGONARD 93€**

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

Cauliflower emulsion, egg yolk, Smoked herring pearls, "loaf" of bread

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Char in bread crust, Autumn vegetables, cream of celery with truffle juice

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Chef's attention

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

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Rack of lamb "Terroir of Alsace", "Berlingots" fresh goat cheese / piquillos, smoked eggplant,

Citrus juice

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Caramelized pears, « Crème brûlée » with Alsace saffron, Earl Gray tea ice cream

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