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Welcome to the Julien Binz Restaurant IN COMPLIANCE WITH BARRIER REQUIREMENTS

During these exceptional times, the following information should ensure the smooth running of our service.

We kindly request that you wear a mask on arrival, and may we remind you that this is mandatory when moving around in the restaurant (the WC, telephone, smoking and departure areas). Please also comply with social distancing requirements.

The menu and wine lists are systematically sanitised.

A hydro-alcoholic gel is available for use on your table if required.

Our menu is also available online at: restaurant.julienbinz.com

Payment will be made at your table to reduce movement around the restaurant.

We hope you have a great time in our restaurant.

Julien Binz (Head Chef) and Sandrine Kauffer (Food Journalist) opened the RESTAURANT JULIEN BINZ on 15th December 2015.

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

Julien Binz, French Master Chef, had already picked up a first Michelin star in 2012 at Le Rendez-Vous de Chasse in Colmar. The Gault Millau guide awarded him on five separate occasions; he was named “Young Talent” in 2006, “Promising Chef” in 2013, awarded the “Prize for Innovation” in 2015 and the “Technical Excellence” Prize in 2016, all whilst being the delighted recipient of the Gault Millau grant to support the opening of his restaurant.

Julien Binz has been immersed in the Alsatian restaurant environment for more than twenty-five years. Trained by **Philippe Gaertner at the Armes de France** in Ammerschwihr, **Antoine Westermann at the Buerehiesel** in Strasbourg, and **Marc Haerberlin at the Auberge de l'III** in Illhaeusern, he became head chef at the Auberge d'Arzenheim, Château d'Isenbourg, then at **Le Rendez-Vous de Chasse, Hôtel Bristol** in Colmar where he obtained his first Michelin star on the 27th February 2012. Julien Binz was admitted to the *Maîtres Cuisiniers de France* (Master Chefs of France), the *Chefs d'Alsace* (Chefs of the Alsace), *Les Etoiles d'Alsace* (Stars of Alsace), the *Club Prosper Montagné Alsace*, the *Disciples d'Escoffier Alsace*, the *Cordons Bleus de France* and the *Confrérie St-Etienne*. Julien Binz also holds the title of Master Restaurateur.

In the restaurant, **François Lhermitte**, chosen as Young Sommelier Talent by Gault & Millau in February 2017, signs a fine wine list, which is enriched every month by new references.

Sandrine Kauffer is a journalist and restaurateur.

In 2009, she founded the journal “*Les Nouvelles Gastronomiques en Alsace*” (Gastronomy News in Alsace); in addition to her website dedicated to Alsace (<https://alsace.nouvellesgastronomiques.com/>), she launched a second website nationally (<https://nouvellesgastronomiques.com/>). For her involvement in the promotion of the profession, in 2014 she received the “Prize for the diffusion of Alsatian gastronomy around the world”, awarded by Jean-François Piège and the Alsace region. Member of the *Disciples Escoffier Paris*, the *Chaîne des Rôtisseurs*, the *Confrérie St-Etienne*, “Honorary” (Honoris Causa) of the *Cordons Bleu de France*, “Medal of Honour” at the *Fraternelle des Cuisiniers d'Alsace* for her skill as a journalist, she has contributed to the enhancement of the food and drink professions. Simultaneously ensuring the management of the restaurant, she participates as much as possible in welcoming and serving customers.

GOURMET MENU €68

Foie gras ravioli,

Celery and truffle mousseline, celery emulsion with truffle juice

Valley trout fillet in bread crust,

Salpicon of Colmar mushrooms, buttered broth with parsley juice

Roasted roe fillet,

Salsify cannelloni with truffle, juniper berry sauce

OR

Japanese Wagyu sirloin "A4", + € 70 / person depending on availability

Grilled, vegetables from a "pot au feu" with salt, coconut beef / Alsatian horseradish broth

Chocolate bowl,

Hazelnut Ice cream, hot chocolate

FRAGONARD MENU €93

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

Marinated sardines with citrus,

Avocado tomatoes, basil coulis

Valley trout fillet in bread crust,

Salpicon of Colmar mushrooms, buttered broth with parsley juice

Chef's recommendation

Lobster medallions,

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

Calf sweetbread heart,

Cauliflower mousseline sauce and button mushroom crisps, Périgueux sauce

Or

Japanese Wagyu sirloin "A4", + € 70 / person depending on availability

Grilled, vegetables from a "pot au feu" with salt, coconut beef / Alsatian horseradish broth

Tanariva chocolate shortbread,

Creamy passion fruit, lychee sorbet

*Sweetbread of France origin — Roe of France origin
A list of allergens is available upon request*

EXCEPTIONAL MEAT: JAPANESE WAGYU "A4"

Japanese "A4" Wagyu sirloin steak, grilled, vegetables from a "pot au feu" (stew pot) with fleur de sel (exquisite sea salt), coconut beef / Alsatian horseradish broth (depending on availability)

Offered as a replacement for meat in the Gourmet or Fragonard menu (+ € 70 / person for 80G)

Japanese Wagyu beef, labelled "Japanese Beef" is a noble, very tasty and exceptional meat, which has high traceability (animal's age, sex, breed, status of registration with the Council, date of slaughter, level of fattening).

In 2019 only twenty Michelin-starred French chefs, including Julien Binz, were selected and trained in Paris to learn how to prepare this meat according to the rules of the art. The reason is simple; this "beef caviar" costs around €400/kg and the cooking allows neither choice (medium, rare or well done) nor approximation.

"Wa" means Japan and "gyu" means beef in Japanese. Japanese Wagyu beef is produced from an ancient breeding method. For 500 days, each heifer (young female bovid) is fattened stress-free, with music and daily massages to facilitate the penetration of fat into the muscle. That is the reason why this quality of Japanese beef is very rare and unique in the world for its inimitable taste with its butter and nutty flavours. This is also the reason why, far from being democratic, this beef is elitist; its supply is limited, and its quantity is controlled.

Its white marbled appearance is very marked. It is graded "A4", bearing in mind that the maximum grade is "A5" and the lowest grade for this product quality is C1. The red part of the meat has a fine and very juicy texture, which contains a lot of amino acids causing the "umami" taste. Its organoleptic qualities are exceptional. Japanese Wagyu has countless virtues. It is very rich in oleic acid, which is a monounsaturated fatty acid, low in cholesterol and therefore beneficial for health. Its fats have a low melting point, melt in the mouth and enhance the taste. This taste experience will be unique.

Julien Binz cooks it lightly seared over a high heat on each side, plating it up almost raw, finishing its cooking by means of the hot broth, which will be served at the last moment in the dining room, finalising the cooking and developing the flavours in the manner of a "*shabu-shabu*" (Japanese variation of Chinese fondue). Wagyu slices are served with vegetables in the manner of a *pot-au-feu* with Asian flavours. The recipe combines Alsace and Japan in a beef broth, garnished with lemongrass, lemon leaves, coconut milk and horseradish to signify our *terroir* and spice it up. Julien Binz offers food preparation based on very traditional French cuisine with a Japanese variant.

STARTER

Marinated sardines with citrus, Avocado tomatoes, basil coulis	€25
Foie gras ravioli, Celery and truffle mousseline, celery emulsion with truffle juice	€36
Scampi, In tartare, roasted, hot cream, mango-fennel condiment	€38

FISH

Valley trout fillet in bread crust, Salpicon of Colmar mushrooms, buttered broth with parsley juice	€35
Lobster medallions, Beet pickles, lychee jelly, rice pudding, full-bodied lobster juice	€48

MEAT

Roasted roe fillet, Salsify cannelloni with truffle, juniper berry sauce	€44
Calf sweetbread heart, Cauliflower mousseline sauce and button mushroom crisps, Périgueux sauce	€48

CHEESES

Bernard Antony's cheeses, Selection of different cheeses by Bernard Anthony in Vieux- Ferrette	€14
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DESERTS

Tanariva chocolate shortbread, Creamy passion fruit, lychee sorbet	€14
Chocolate bowl, Hazelnut Ice cream, hot chocolate	€14
Small poached pears, Pear gel, crumble, caramel ice cream, Golden-Eight pear sorbet from Massenez	€14

HOT DRINKS

Espresso coffee	€5
Cappuccino	€7
Double Espresso	€7

Our Selection of teas and infusions from “Maison L’Essence du Thé” €9

Avongrove black Indian tea, Impérial Musk, Second Flush Bio (Darjeeling)
Chinese green tea, Jardin d’Arezki, Gunpowder
Japanese green tea, Sencha Bio
Chinese white tea, Fujiam, Baï Mu Dam
Smyrne (organic Rooibos from South Africa)
Sweet Afghan infusions (Lemongrass, lemon, cardamon, liquorice, vanilla)
My Grandmother’s Secret (rosemary, mint, thyme, sage, basil)

Our selection of digestives (digestif menu available)

A.G.A Kirsch, Special Reserve, Windholtz	€8
A.G.A Mirabelle (plum), Special Reserve, Windholtz	€8
Framboise sauvage (wild raspberry), Special Reserve, Metté	€8
Prunelle Sauvage Hors d’Age (wild sloe, extra old), Metté	€11
Whisky, Lagavulin 16 yrs	€13
Cognac, XO, Hennessy	€18
I.G.A Whisky, Single Malt tourbé, Miclo	€19
Calvados Pays d’Auge 40 yrs, Père Jules	€25
Rum, Opthimus, 25 yrs	€28
Armagnac, Darroze, 1972	€34

A birthday? An invitation?

To please or to have fun?

OFFER A GREAT PRESENT

With gift bag

GOURMET MENU €68 / pers (4 courses).
FRAGONARD MENU €93 / pers (5 courses)

Gift vouchers available immediately

See GTC on our website

WINE CELLAR LIST — WINE TO TAKE AWAY

New!

If you have enjoyed the wines you tasted, and you wish to buy them or offer them as a gift, take a look at our wine cellar list and make the most of our sommelier's advice.

FOLLOW OUR NEWS

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