

Brunch Menu

Terroir Cocktail



French Martini.....\$10

Kir Royal.....\$8

Mimosa, Bellini.....\$7

Lillet Mojito.....\$10

♥ Royal Cherry.....\$10

Fresh Fruit Sangria.....\$8



French Apperitif

♥ Planter's Punch.....\$10
Clément Rum V.S.O.P, Lime
Clément Shrub Guava, Grapefruit

♥ Parisien Mojito.....\$10
Saint Germain, Champagne, Mint
Rum Premiere canne Clément, Lime

Lillet Manhattan.....\$10

♥ Griottes Mojito.....\$12
With Cherrie Imported from France

Egg Benedict

Accompanied by salad, sweet potato gratin and fresh fruit
\$2 per substitution

Traditionnal vegetarian 11

Crab Sausage 14.5

Canadian 12

Smoked Salmon 14.5

BLT 12

Prosciutto De Parma 14.5

Crêpes Selection

Accompanied by salad, homemade potato chips and fresh fruit
\$2 per substitution

Parisienne 12

Filled with grilled chicken scaloppini, scrambled eggs, and mozzarella

Normande 12

Filled with poached eggs, sautéed baby Californian spinach,
prosciutto, topped with tartare sauce

Country 12

Scrambled eggs, Mushroom, baby potato and caramelized onions

Norway 15

Poached eggs, spinach smoked salmon and Hollandaise sauce

Quiche

Served with salad and homemade chips

Quiche Lorraine 14

"The classic recipe" with bacon, ham, Conte Cheese

Quiche Vegetarian 14

LES TARTINES DU CHEF

Toasted baguette drizzled with garlic olive oil served
with Arugula, walnut and tomato confit.

BRIE & PROSCIUTTO... 14

CHICKEN & ROASTED PEPPER... 14

Week End Morning

"French Toast or Pancake"

Plain 8 **Warm Fresh Fruit Compote** 10 **Crispy Bacon** 10 **Poached Eggs and Hollandaise** 12

Caramelized Banana and Chocolate Nutella 10 **Mix Berries** 11

Omelettes du Chef

(Accompanied by salad, home made potato chips and fresh fruit)
\$2 per substitution

Of the day 12

(ask your waiter for our selection of the day)

Ham and Gruyere Cheese 12

Smoked Salmon 15

Nova scotia smoked salmon, chives and cream cheese

Goat Cheese and Chicken 13

Grilled marinated chicken, goat cheese and asparagus

Egg White 12.5

Spinach & Sundried Tomato and mushroom

Healthy Garden 12

delicate blend of baby vegetables and fresh herb

Cheese 13

Blue cheese and Gruyere cheese

❧ Soup ❧

Classic Onion Soup.....	7
Mediterranean Bouillabaisse.....	10

❧ Salad ❧

Mixed Greens Salad

Appetizer.....7 Main Course.....12

Frisee aux Lardons Salad

Appetizer.....11 Main Course.....15.5

Caesar Salad

Appetizer.....9.5 Main Course.....13
with Grilled Chicken Scaloppini 16
with Grilled Marinated Shrimp (6) 16.

❧ Julien's Burger ❧

Brasserie Julien Burger Selection

Grilled 8 oz. of ground lean meat, piled 6-inches high with tomato, bacon, mozzarella, mustard, frizzled onions, homemade French fries and Mesclun.



Beef.....14.5

Bison.....15.5
"All Natural"



As featured in Time Out New York.

❧ Steak and Fries ❧

Bison Rib eye Steak with crispy fries

10 oz.....26

Prime Hanger Steak and Shallot Sauce.....20.5

12 oz. steak, Burgundy sauce, French fries and mesclun.

❧ Cheese Corner ❧

ROYAL CHEESE FONDUE

36. minimum. 18. per additional person
Gruyère, Conte, Beaufort cheese melted in Chardonnay and Kirshwasser, fingerling potatoes, dry sausage, French pickles.

❧ Side dishes ❧

Creamy Spinach.....	7
Crispy Bacon.....	5
Asparagus.....	7
French Fries.....	7
Smoked Salmon.....	7
Sautéed Vegetables.....	8
Sweet Potato Gratin.....	7

❧ Mussels & Fries ❧

Prince Edward Island

-Complimentary Mussel Refills -
14.5

EVERYDAY: The Mussels Mariniere

Chardonnay, Onions, Parsley

SATURDAY: Stella Beer

with endive, shitake mushroom and diced shallots.

SUNDAY: Mustard and Grilled Chorizo

with mustard and grape tomato.

❧ Croque Julien ❧

Croque Monsieur.....15.5

French ham, Emmental and Fourme d'Ambert, on toasted country bread with Mesclun.

Croque Madame.....17.5

With a fried egg on top.

Lunch Favorite Fare

Homemade Country Paté.....7

Lump Crab Sausage

Appetizer.....10.50 Main Course.....19

Salmon Medallion With Seafood Crust.....20

Pan-seared medallion topped with baby shrimp, manila clams, sundried tomato crust served over warm haricots, leeks and citrus sauce

Moroccan Chicken Bisteeya.....18.5

An exotic blend of shredded free-range chicken, charmoula, vegetables, raisins, almonds, hardboiled eggs, wrapped in phyllo dough and baked until golden brown. Served with Mesclun

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- Kir Royal.....\$8
- Mimosa, Bellini.....\$7
-  Lillet Mojito.....\$10
- Royal Cherry.....\$10
- Fresh Fruit Sangria.....\$8

☞ **Draft Beer** ☞

- Stella.....\$6
- Leffe.....\$7



- Planter's Punch.....\$10
Clément Rum V.S.O.P, Lime
Clement Shrub Guava, Grapefruit
- Parisien Mojito.....\$10
Saint Germain, Champagne, Mint
Rum Premiere canne Clement, Lime
- Lillet Manhattan.....\$10
- Griottes Mojito.....\$12
With Cherrie Imported from France

Crêpes Selection

Accompanied by salad, home made potato chips and fresh fruit
\$2 per substitution

CREPE AU SUCRE (3 per serving) 5

Or filled with:

- Nutella chocolate sauce or scoop ice cream add 2.

Crêpe Caribbean.....9

Bananas sprinkled with dark rum in a sweet crepe,
topped with chocolate sauce,
whipped cream and toasted coconut.

Parisienne.....12
Filled with grilled chicken scaloppini, scrambled eggs,
and mozzarella

Normande.....12
Filled with poached eggs, sautéed baby Californian spinach,
prosciutto, topped with tartare sauce

Country.....12
Scramble eggs, Mushroom, baby potato and
caramelized onions

Norway.....15
Poached eggs, spinach smoked salmon
and Hollandaise sauce

☞ **The Bloody's** ☞

Virgin.....8
tomato juice, fresh lemon juice, horseradish
Worcestershire sauce to taste Tabasco to taste

Mary.....8
With Vodka

Maria.....12
with Tequila

Bull.....14
Half tomato juice, half beef broth, vodka and bloody mix.

Frenchi.....13
Classic recipe and chardonnay wine

**“At Brasserie Julien
Kid’s Eat Free”
from Monday to Thursday
before 7:00 pm**



COME VISIT “PARIS AROUND THE CORNER” 1422 Third Avenue ♦ 212.744-6327

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Chef/Proprietor: Philippe Feret

General Manager/Proprietor: Frederic Legrand