

BUSINESS LUNCH

1 STARTER + 1 MAIN COURSE • 135

2 STARTERS + 1 MAIN COURSE + 1 DESSERT • 185

Mon chéri,

How can a lady operate with such a busy schedule, I just don't know. We did promise to meet today and I am so grateful you could join me. Yes, we won't have long together so all the more reason to enjoy! The weekdays can be so hectic but at least we have my favourite lunch spot to reignite the glamour in our lives.

Now shall we start with a toast, or shall we look at what delights are being served today? Darling, I just know you're going to love this!

All my love,
Josette

ENTRÉES

STARTERS

ENTRÉE DU JOUR

Starter of the day

SOUPE DU JOUR

Soup of the day

CARPACCIO DE DAURADE (N)(S)

Chilled sea bream carpaccio,
Asian citrus dressing

CALAMARS FRITS (S)(D)

Fried calamari, spicy mayo sauce

AUBERGINE MILLE-FEUILLE (V)(D)

Eggplant mille-feuille, tomato fondue,
capsicum sauce

SALADE DE QUINOA (V)(N)

Wild quinoa, avocado, heirloom cherry
tomatoes, rocket leaves, orange dressing,
pistachios, raisins

CREVETTES GRILLÉES (S)

Josper grilled prawns, garlic, red chilli

BETTERAVES MARINÉES (D)

Marinated beetroot, goat cheese
and crème fraîche

VINS

WINES

VIN BLANC DU JOUR • 25

White wine of the day

ROSÉ DU JOUR • 25

Rosé wine of the day

VIN ROUGE DU JOUR • 25

Red wine of the day

LES PLATS

MAIN COURSES

PLAT DU JOUR

Main course of the day

POULET GRILLÉ

Seared Label Rouge chicken, toasted bri-
oche, roasted eggplant and
bell pepper, chicken jus

PAVÉ DE SAUMON (D)(S)

Grilled salmon, fennel purée, trout roe

RIGATONI AUX TOMATES FRAICHES

Rigatoni, fresh tomato sauce,
parmesan cheese, basil

CORDON BLEU (D)

400g veal cordon bleu, Comté cheese
AOC, truffle, veal jus

PÂTES AUX MORILLES (V)(D)

Rigatoni, cream sauce, morels
ADD TRUFFLE • 90 / 3 GRAMS

ENTRECÔTE (D)(S)

Grilled ribeye, shallot purée, baby spinach
A CHOICE OF SAUCE: JOSETTE SAUCE. PEPPERCORN.
OR MUSHROOM

DESSERT

DESSERT

SÉLECTION DE GLACES (V)(D)

Vanilla and chocolate

CAFÉ GOURMAND • 60

Coffee of your choice,
daily pastry selection

PROFITEROLES

AU CHOCOLAT (V)(D)

Milk chocolate profiteroles,
dark chocolate & orange sauce

(V) VEGETARIAN - (D) DAIRY - (S) SEAFOOD - (N) NUTS

All prices are subject to 7% municipality fees and 5% VAT.

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