

MENU À LA TRUFFE  
BLANCHE

*J*

Mon petit chou,

I must tell you a thrilling secret, I have recently come across an extraordinary culinary treasure that I simply cannot resist sharing with you.

Picture this: a luxurious evening at Josette, where the finest white truffles take center stage. The new white truffle menu is a symphony of flavors, a culinary masterpiece crafted with impeccable attention to detail. Celebrated for its rare, captivating flavor—a harmonious blend of earthiness and delicate nuttiness—white truffle is truly a special and rare, sought after delicacy, which is why I must have it mon chéri!

I'll be sure to save you the finest seat in the house for this decadent affair.

All my love,  
Josette

## BOISSONS

BEVERAGES

### NEGRONI BLANC (A) • 150

Suze, Lillet Blanc, Plymouth Gin, Italian white truffle oil,  
fresh white truffle shavings

## ENTRÉES

STARTERS

### GRATIN DE CHOUX-FLEUR (D) • 225

Cauliflower gratin, Béchamel sauce, white truffle

## LES PLATS

MAIN COURSES

### RAVIOLIS AUX CHAMPIGNONS (D) • 280

Wild mushroom ravioli, beef cheek ragout, white truffle

### POÊLÉE DE VENAISON (D) • 375

Saddle of venison, herb butter, venison jus,  
girolles mushrooms, white truffle

## DESSERT

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### SELECTION DE TRUFFE CREMEUSE (D)(N) • 75

Vanilla cream, chestnut cream, blueberry compote

(D) DAIRY - (N) NUTS - (A) ALCOHOL

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

