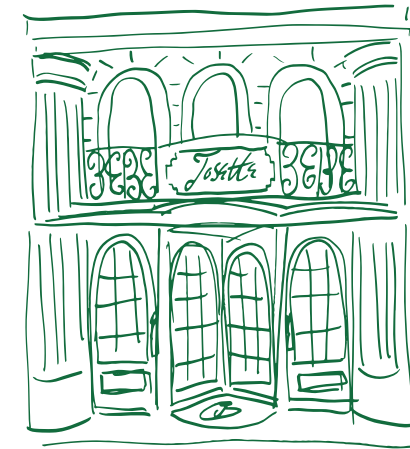


## SÉLECTION DE FRITES SELECTION OF FRIES

- POMMES FRITES (V).....45  
French fries
- POMMES ALLUMETTES (V).....45  
Matchstick fries

## ACCOMPAGNEMENTS SIDE DISHES

- BROCOLIS GRILLÉS (V).....45  
Grilled broccoli
- GRATIN DAUPHINOIS (V)(D).....45  
Potato gratin
- ASPERGES GRILLÉES (D).....45  
Grilled asparagus, hollandaise sauce
- PURÉE DE POMMES DE TERRE (V)(D).....45  
Mashed potatoes
- MANGE TOUT (V).....45  
Snow peas, confit shallots
- MAIS (V)(D).....45  
Grilled sweetcorn, togarashi, lime



In partnership with:

10% OF PROCEEDS FROM OUR PINK MENU WILL GO TO AL JALILA FOUNDATION

Al Jalila Foundation is a forerunner in raising awareness on the importance of early detection of breast cancer, furthering patient support with medical treatment and investing in local breast cancer research.

#PINKtober #AJFpartnerships #transformHERlife



@JOSETTEDUBAI

(V) VEGETARIAN - (D) DAIRY - (S) SEAFOOD - (N) NUTS - (R) RAW  
All prices are subject to 7% municipality fees and 5% VAT.

# MENU À LA CARTE

@JOSETTEDUBAI

## ENTRÉES STARTERS

SÉLECTION D'HUÎTRES (S) (PER PIECE) (R).....55 Gillardeau N2 Oyster	SALADE DE LENTILLES (V)..... 55 Lentils, kale salad, apple, sweet peppers, white balsamic dressing
LA BURRATA (D) ..... 85 Burrata, marinated peppers, basil	CREVETTES GRILLÉES (D)(S).....110 Josper grilled prawns, garlic, red chilli
CALAMARS FRITS (D)(S)..... 85 Fried calamari, prawns, spicy mayo sauce	PAVÉS LANDAIS ET PAIN D'ÉPICES (D)(N)....155 Foie gras terrine with pistachio and dry figs, gingerbread
TARTARE DE THON (S)(N)(R).....115 Hand cut Bluefin tuna, avocado, blood orange dressing, caviar	ESCARGOTS DE JOSETTE (D)(S)(N).....110 Snails, almond butter, toasted brioche
SALADE NIÇOISE (S).....115 Confit Bluefin tuna, potato, quail egg, tuna dressing, French beans, Niçoise olives	PIZZETTE À LA TRUFFE (D)..... 160 Black winter truffle, cheese crisp
TARTARE DE BŒUF (D)(S)(R)..... 105 Beef tenderloin, confit egg yolk, potato mille-feuille	SALADE DE POULPE (D)(S).....110 Grilled octopus, potato, cevennes onions, black olives
CREVETTES FRAÎCHEUR (S)..... 95 Poached prawns, avocado, cocktail sauce	AUBERGINE MILLE-FEUILLE (V)(D)..... 95 Eggplant mille-feuille, tomato fondue, capsicum sauce
CARPACCIO DE DAURADE (S)(R)..... 85 Chilled sea bream carpaccio, Asian citrus dressing	SALADE DE QUINOA (V)(N).....65 Wild quinoa, avocado, heirloom cherry tomatoes, orange dressing, pistachios, raisins
🌸 BETTERAVES MARINÉES (D).....65 Marinated beetroot, goat cheese, crème fraîche	SALADE D'ARTICHAUTS (V)(D)(N)..... 95 Whole Globe artichoke, pink lady apple, baby gem, romesco dressing

## SOUPES SOUPS

SOUPE À L'OIGNON (D)..... 85 Lyonnais onion, veal jus, puff pastry
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## CAVIAR CAVIAR

SÉLECTION DE CAVIARS (S)(R)
Oscietra Caviar 50g..... 975
Beluga Caviar 30g .....1300
Baeri Caviar 100g.....1500

## PÂTES & RISOTTOS PASTA & RISOTTO

PÂTES AUX MORILLES À LA TRUFFE (V)(D).....180 Rigatoni, cream sauce, morels, black winter truffle	RISOTTO À LA COURGE (V)(D).....145 Acquerello rice, butternut squash, parmesan
TRENETTE AUX HOMARD (S).....385 Homemade trenette, whole lobster, tomato sauce, fresh herbs (2 personnes)	

## LES PLATS MAIN COURSES

FILET DE LOUP DE MER (S).....195 Baked seabass, diced potato, globe artichoke crisp, baby spinach and semi dried tomatoes	🌸 ESCALOPE DE SAUMON (S)..... 145 Seared escalope of salmon, marinated beetroot, mixed endive, puffed rice, sweet mustard dressing
HOMARD THERMIDOR (D)(S)..... 385 Whole Canadian lobster, cream sauce, gratinated cheese, caviar	
TOURNEDOS ROSSINI (D).....380 Grilled tenderloin, foie gras and Périgieux sauce, black winter truffle	
ENTRECÔTE (D)(S)..... 350 Grilled ribeye, shallot purée, baby spinach A CHOICE OF SAUCE: Josette sauce, peppercorn, or mushroom	
CÔTELETTES D'AGNEAU GRILLÉES (N)..... 250 Charcoal grilled lamb cutlets, pointy cabbage, hazelnut pesto, nut crumb, chives	
COQUELET ..... 150 Roasted baby chicken, sautéed asparagus, green beans, shimeji mushrooms	
CANARD CONFIT (D).....185 Duck confit, orange glaze, black pepper, chestnut	
CORDON BLEU (D).....165 400g veal cordon bleu, Comté cheese AOC, truffle, veal jus	

## À PARTAGER SHARING (2 PERSONNES)

DAURADE ENTIÈRE EN PAPILOTTE (S).....285 Whole Mediterranean sea bream baked in papillotte, herbs de Provence, tomato, olives	SOLE MEUNIÈRE (D)(S)..... 650 1kg Dover sole, lemon butter sauce
CÔTE DE BŒUF (D)..... 685 1.2kg bone-in Black Onyx ribeye, La Ratte, Périgieux sauce	
LOUP DE MER EN CROÛTE (D)(S)..... 495 1kg whole sea bass, pastry crust, chive velouté	

## RÔTISSERIE ROTISSERIE

ÉPAULE D'AGNEAU .....750 1,5kg, 8Hrs slow cooked lamb shoulder, olive tapenade and honey marinade (2-3 personnes)
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 PAVLOVA (D) • 70

Citrus pavlova with blood orange sorbet, fresh citrus, orange ganache, blood orange gel

CRÈME BRÛLÉE (D) • 60

Vanilla crème brûlée

MILLE-FEUILLE (D)(N) • 65

Vanilla pecan pastry cream, soft caramel, caramelised pecans

GLACE À LA  
CRÈME BRÛLÉE (D) • 110

Crème brûlée ice cream with caramel sauce and honeycomb

MOELLEUX  
AU CHOCOLAT (D) • 85

Warm chocolate mousse, vanilla ice cream

PAIN PERDU (V)(D)(N) • 85

French toast, pink praline ice cream

LE CHEESCAKE (D)(N) • 80

Cheesecake, raspberry compote

ÉCLAIR SAINT HONORÉ (D) • 65

Vanilla Chantilly cream, pastry cream, caramelised choux

TARTE CARAMEL (D) • 55

Baked caramel custard tart

UN DÉLICE AUX  
FRUITS ROUGES (D) • 55

Mixed fresh berries, yoghurt ice cream, berry foam

SÉLECTION  
DE FROMAGES (D) • 140

Selection of French and British, artisanal cheeses

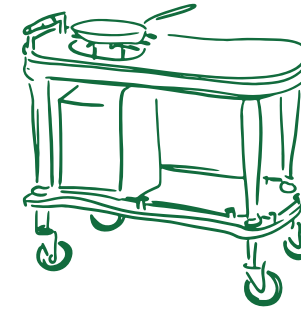
MOUSSE AU CHOCOLAT (D)(N) • 90

Chocolate mousse with a selection of toppings:

PEANUT COOKIE

POPPING CANDY

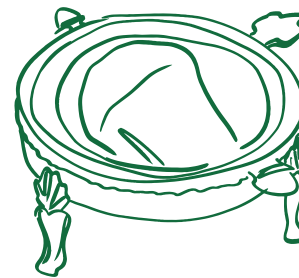
HAZELNUT CRUMBLE



CRÊPES JOSETTE (V)(D)(A) • 140

Crepes, orange zest, Grand Marnier

Our own take on the classic French dessert, flambéed and served tableside. Magnifique!



LE BABA DE JOSETTE (D)(A)

Rhum baba, vanilla, Chantilly cream

SAILOR JERRY RHUM AU RAISIN • 85

MOUNT GAY ECLIPSE BEURRE NOISETTE • 95

RON ZACAPA 23 ORANGE • 125

 PINK MENU – (D) DAIRY – (N) NUTS – (A) ALCOHOL

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(D) DAIRY – (N) NUTS – (A) ALCOHOL

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