

## SÉLECTION DE FRITES

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POMMES FRITES (V).....45  
French fries

POMMES ALLUMETTES (V).....45  
Matchstick fries

## ACCOMPAGNEMENTS

SIDE DISHES

BROCOLIS GRILLÉS (V).....45  
Grilled broccoli

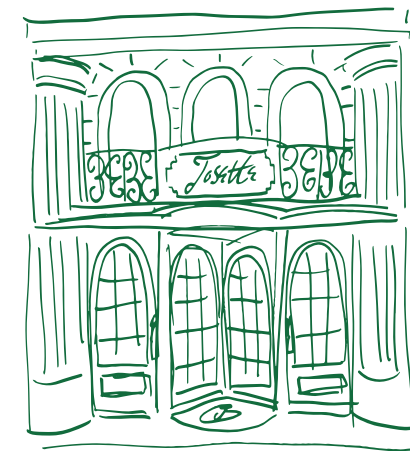
GRATIN DAUPHINOIS (V)(D).....45  
Potato gratin

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 (D)(V).....45  
Grilled sweetcorn, togarashi, lime



# MENU À LA CARTE



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


## ENTRÉES STARTERS

SÉLECTION D'HUÎTRES (S) (PER PIECE) (R).....55  
Gillardeau N2 Oyster

LA BURRATA (D) ..... 85  
Burrata, marinated peppers, basil

CALAMARS FRITS (D)(S)..... 85  
Fried calamari, prawns, spicy mayo sauce

TARTARE DE THON (S)(N)(R).....115  
Hand cut Bluefin tuna, avocado, blood orange dressing, caviar

 CARPACCIO DE WAGYU (S)(D)(R) .....165  
Wagyu beef carpaccio, mix mazuna salad, beef tartare, daikon, shaved parmesan, enoki mushrooms, black winter truffle

TARTARE DE BŒUF (D)(S)(R)..... 105  
Beef tenderloin, confit egg yolk, potato mille-feuille

CREVETTES FRAÎCHEUR (S)..... 95  
Shrimp cocktail, avocado, lettuce, citrus essence

CARPACCIO DE DAURADE (S)(R)..... 85  
Chilled sea bream carpaccio, Asian citrus dressing

SALADE D'ARTICHAUTS (V)(D)(N)..... 95  
Whole Globe artichoke, pink lady apple,

SALADE DE LENTILLES (V)..... 55  
Lentils, kale salad, apple, sweet peppers, white balsamic dressing

CREVETTES GRILLÉES (D)(S).....110  
Josper grilled prawns, garlic, red chilli

PAVÉS LANDAIS ET PAIN D'ÉPICES (D)(N).....155  
Foie gras terrine with pistachio and dry figs, gingerbread

ESCARGOTS DE JOSETTE (D)(S)(N).....110  
Snails, almond butter, toasted brioche

 PIZZETTE À LA TRUFFE (D)..... 160  
Cheese crisp, black winter truffle

SALADE DE POULPE (D)(S).....110  
Grilled octopus, potato, cevennes onions, black olives

AUBERGINE MILLE-FEUILLE (V)(D)..... 95  
Eggplant mille-feuille, tomato fondue, capsicum sauce

SALADE DE QUINOA (V)(N).....65  
Wild quinoa, avocado, heirloom cherry tomatoes, orange dressing, pistachios, raisins

## SOUPES SOUPS

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

## 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 DE CÈPES  
ET TRUFFE (D)..... 185  
Porcini mushroom risotto with black winter truffle

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 Périgueux 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)..... 745  
1kg Dover sole, lemon butter sauce

CÔTE DE BŒUF (D)..... 685  
1.2kg bone-in Black Onyx ribeye, La Ratte, Périgueux 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)

## BOISSONS CHAUDES

### HOT BEVERAGES

#### COFFEE

|                                   |    |    |
|-----------------------------------|----|----|
| AMERICANO .....                   | 30 | 35 |
| CAPPUCINO .....                   | 30 | 35 |
| ESPRESSO .....                    | 25 | 30 |
| FLAT WHITE .....                  | 30 |    |
| LATTE .....                       | 30 | 35 |
| Caramel, cinnamon, hazelnut ..... | 5  |    |
| SPANISH LATTE .....               | 35 | 40 |
| MOCHA .....                       | 35 | 40 |
| FRENCH PRESS .....                |    | 40 |

Single Origin Blend, organically grown in Mexico with 70% Arabica and 30% Robusta

☞ ALTERNATIVE MILK: ALMOND, OAT, COCONUT

#### TEA

|                         |    |
|-------------------------|----|
| ENGLISH BREAKFAST ..... | 30 |
| EARL GREY .....         | 30 |
| GREEN .....             | 30 |
| JASMINE .....           | 30 |
| CHAMOMILE .....         | 30 |
| ROOIBOS .....           | 30 |
| CARCADET .....          | 30 |
| PEPPERMINT .....        | 30 |
| MATCHA LATTE .....      | 40 |



## DESSERTS

“A little too much is just enough for me.”  
- Jean Cocteau



CHOCOLAT CHAUD • 60  
66% Valrhona chocolate, milk, vanilla Chantilly

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**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 CAMEL (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

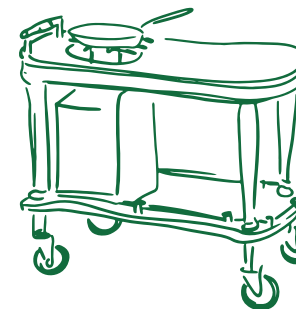
**MOUSSE AU CHOCOLAT (D)(N) • 90**

Chocolate mousse with a selection of toppings:

PEANUT COOKIE

POPPING CANDY

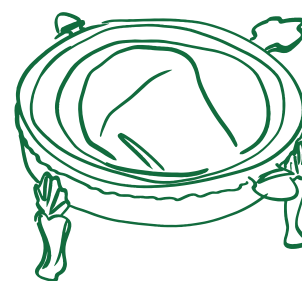
HAZELNUT CRUMBLE



**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

(D) DAIRY – (N) NUTS – (A) – ALCOHOL

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