

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
CHAMOMILE	30
ROOIBOS, VANILLA, EARL GREY	30
HIBISCUS, RED FRUITS	30
MOROCCAN MINT	30
MATCHA LATTE	40



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

Josette



Desserts

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

SÉLECTION DE FROMAGES (D) • 140

Selection of French and British, artisanal cheeses

COMTÉ (JURA)

Unpasteurised, firm texture, nutty

VALENÇAY (LOIRE VALLEY)

Unpasteurised, moist, firm texture, goat cheese

TOME DE SAVOIE (RHÔNE-ALPES)

Unpasteurised, firm texture, nutty

BRIE DE MEAUX (PARIS)

Unpasteurised, soft, creamy texture

COLSTON BASSETT STILTON (NOTTINGHAMSHIRE)

Pasteurised, smooth, blue



CRÊPES JOSETTE (V)(D)(A) • 140

Crepes, orange segments, Grand Marnier

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

PAIN PERDU (D) • 75

French toast with strawberries

MILLE-FEUILLE (D)(N) • 75

Vanilla pecan pastry cream, soft caramel, caramelized pecans

LE CHEESECAKE (D)(N) • 95

Vanilla cheesecake with raspberries

MOUSSE AU CHOCOLAT (D) • 75

Hot chocolate mousse, vanilla ice cream

CRÈME BRÛLÉE (D) • 65

Vanilla crème brûlée

SELECTION OF PETTIE FOURS

Chocolate truffles (ND)

Pomelo jellies

Salted miso caramel tartlet

(D) DAIRY - (N) NUTS

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

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

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