

*Josette*

## 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

## VINS

WINES

VIN BLANC DU JOUR • 39

White wine of the day

ROSÉ DU JOUR • 39

Rosé wine of the day

VIN ROUGE DU JOUR • 39

Red wine of the day

**WINE PACKAGE • 120**

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

## *Business Lunch*

1 STARTER + 1 MAIN COURSE • 135

2 STARTERS + 1 MAIN COURSE + 1 DESSERT • 185

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*Mon chéri,*

How we manage our days with such full schedules, I'm never quite sure—but I'm grateful we kept our promise to meet. Even if our time is brief, it feels all the more precious for it. The weekdays can sweep us along so quickly, yet this little lunch haven always brings me back to myself, like stepping into a calm garden after the rush.

Shall we lift a simple toast to this moment, or drift through the menu together and see what calls to us today? Something tells me you'll find a delight waiting for you.

*all my love,*

*Josette*

# ENTRÉES

## STARTERS

### ENTRÉE DU JOUR

Starter of the day

### SOUPE DU JOUR

Soup of the day

### 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

### CALAMARS FRITS (D)(S)

Spicy fried calamari, tartare sauce, and lemon

### SUPPLÉMENT SALADE DE POULPE (D)(S) • 35

Grilled octopus salad, fondant potato, citrus and cauliflower

# LES PLATS

## MAIN COURSES

### PLAT DU JOUR

Main course of the day

### COQUELET

Roasted baby chicken, sautéed asparagus, green beans, shimeji mushrooms

### DAURADE A LA PROVENÇALE (S)

Sea bream, herbs de Provence, tomato, olives

### RIGATONI AUX TOMATES FRAICHES

Rigatoni, fresh tomato sauce, basil

### ENTRECÔTE (D)(S)

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

### SUPPLÉMENT CÔTELETTES D'AGNEAU GRILLÉES (D) • 50

Grilled Australian lamb cutlets marinated in olives, stuffed aubergine, and white pepper caramel

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