

*Weekly at  
Josette*



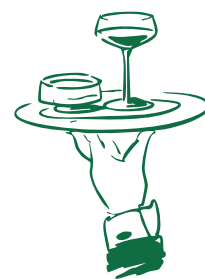
**MONDAY**

30% off • 6pm Onwards

**MONDAY – FRIDAY**

Business Lunch • 12pm - 3pm

Don't Go Back to Work • 3pm - 6pm



**SATURDAY – SUNDAY**

Le Pique-Nique Brunch • 12pm - 4pm

*Josette*  
*Business Lunch*

1 STARTER, 1 MAIN COURSE • 135  
1 STARTER, 1 MAIN COURSE, 1 DESSERT • 155  
ALL SERVED WITH COMPLIMENTARY FRESHLY BAKED BREAD  
AND FRAGRANT HERBS DE PROVENCE

## ENTRÉES

STARTERS

ENTRÉE DU JOUR  
Starter of the day

AUBERGINE MILLE-FEUILLE (V)(D)  
Baked aubergine, tomato fondue,  
capsicum sauce

TARTARE DE BOEUF (D)(S)(R)  
Hand cut angus beef tartare with croutons

CHOU FLEUR (V)(N)  
Shaved cauliflower, comte cheese, toasted  
almonds, orange

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

SOUPE DU JOUR  
Soup of the day

SALADE DE QUINOA (V)(N)  
Wild quinoa salad, pistachio,  
avocado, orange dressing

CALAMARS FRITS (D)(S)  
Spicy fried calamari, tartare sauce

SALADE DE POULPE (D)(S)  
Grilled octopus, fondant potato,  
cauliflower, citrus • 35

ESCARGOTS DE JOSETTE (D)(N)(S)  
Burgundy snails in almond butter  
and toasted brioche • 30

## LES PLATS

MAIN COURSES

PLAT DU JOUR  
Main course of the day

COQUELET  
Roasted baby chicken, French beans, mushrooms

ENTRECÔTE (D)(S)  
200g Grass feed rib-eye, shallot purée, rocket,  
Josette sauce

DAURADE À LA PROVENÇALE (S)  
Mediterranean sea bream, herbs de Provence,  
tomato, Nyons olive

MOULES (D)(S)  
250gr Mediterranean mussels, sauce beurre blanc



POMMES FRITES  
Triple cooked  
French fries • 35

RIGATONI AUX TOMATES (V)  
Rigatoni, Provençal tomato sauce, basil

CÔTELETTES D'AGNEAU (D)  
Grilled Australian lamb cutlets, roasted aubergine,  
caramelized peppercorn • 50

FILET DE LOUP DE MER (S)  
Baked Seabass, potato, artichoke crisp, tomato • 45

CANARD CONFIT (D)  
Confit duck legs, candied chestnuts, citrus • 60

STEAK AU POIVRE (D)  
200g Australian tenderloin, green  
peppercorn sauce • 50



GRATIN DAUPHINOIS (V)(D)  
Potato gratin • 45  
SHARING FOR 2

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

## 3 HOURS HOUSE FREE FLOW • 149

3PM - 6PM

1 HOUR HOUSE FREE FLOW • 99



### COCKTAILS

Le Flirt / La Muse / Paloma /  
Moscow Mule/ Hugo Spritz

BEERS  
Heineken

WINES  
House Red / White / Rosé wine

BITES  
Bell-pepper croquettes / Hand-made chips

TAKE YOUR TIME. WE'LL TAKE CARE OF THE REST.

## DESSERT

DESSERT

LE CHEESCAKE (D)(N)  
Vanilla cheesecake, raspberries

PROFITEROLES (V)(D)  
Profiteroles, chocolate sauce

CRÈME BRÛLÉE (D)  
Vanilla crème brûlée

MOUSSE AU CHOCOLAT (D)  
Chocolate mousse, shaved Valrhona

DATE MADELEINES (D)(N)  
Caramel sauce, coffee ice cream • 35

## BEVERAGES

ESPRESSO • 25

AMERICANO • 30

LATTE • 30

CAPPUCINO • 30

MATCHA LATTE • 40

TEA  
Selection • 30

## VINS

WINES

VIN BLANC DU JOUR  
White wine of the day • 39

ROSÉ DU JOUR  
Rosé wine of the day • 39

VIN ROUGE DU JOUR  
Red wine of the day • 39

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