

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)

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 CHEESECAKE (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
CAPPUCCINO • 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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