



Josette

FROM 7 PM TO 10 PM

@JOSETTEDUBAI

DEPARTURE LOUNGE

99

HOUSE WINE
UNLIMITED
BELL-PEPPER
CROQUETTES,
HAND-MADE CHIPS
LIMITED BAR SEATS

BUSINESS CLASS

149

HOUSE WINE,
COCKTAILS
1 STARTER,
1 MAIN COURSE

FIRST CLASS

249

MINUTY
SELECTION,
FRENCH CANCAN, COCKTAILS
1 STARTER,
1 MAIN COURSE,
1 DESSERT

PRIVATE SUITE

499

JOSETTE CHAMPAGNE
&
15G OSCIETRA CAVIAR
WITH CONDIMENTS
1 STARTER,
1 MAIN COURSE,
1 DESSERT

TAKE OFF

STARTERS CHOICE OF 1

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

TARTARE DE BOEUF (D)(S)(R)
*Hand cut Angus beef tartare
with croutons* · **30 supp**

CREVETTES CHAUDES (S)
*Warm prawns, squid, tomato water,
extra virgin olive oil, coriander*

CARPACCIO DE DAURADE (S)(R)
*Chilled sea bream carpaccio,
Daikon salad, citrus dressing*

CHOU-FLEUR (V)(N) (D)
Shaved Cauliflower, Comte cheese,

IN-FLIGHT DINING

MAIN COURSES CHOICE OF 1

COQUELET
*Roasted baby chicken,
French beans, Mushrooms*

DAURADE À LA PROVENÇALE (S)
*Mediterranean Sea bream,
herbs de Provence, tomato, Napon olives*

BAVETTE STEAK (D)
*180g Australian Oyster blade
served with Josette sauce*

RIGATONI AUX TOMATES FRAICHES (D)
Rigatoni, Provençale tomato sauce, basil

CANARD CONFIT
*Confit duck legs, candied chestnuts,
citrus* · **60 supp**

Caviar Queen

NUGGET & OSCIETRA CAVIAR



39

CRISPY CHICKEN NUGGET,
CRÈME FRAÎCHE & A CROWN OF CAVIAR

FINAL APPROACH

DESSERTS CHOICE OF 1

CRÈME BRÛLÉE (D) · **35**
Vanilla crème brûlée

PROFITEROLES (N)(V)(D) · **35**
Profiteroles, chocolate sauce

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

ON-BOARD BAR

COCKTAILS

Moscow Mule
Vodka, ginger ale, lime

Le Flirt
Prosecco, apple, mint, white pear

La Muse
Gin, blackberry, jasmine,
cardamom

Paloma
Tequila, grapefruit soda, lime

Hugo Spritz
Elderflower, prosecco, soda

MOCKTAILS AVAILABLE UPON REQUEST

HOUSE WINE SELECTION

White / Red / Rosé

MINUTY SELECTION

White / Rosé

BUBBLES

French Cancan

BEER

Heineken

CABIN UPGRADE



POMMES FRITES
French fries · **35 supp**



15G ASTERI OSCIETRA (D)
Paired with condiments
and home-made blinis · **99 supp**



GRATIN DAUPHINOIS (V)(D)
Potato gratin · **45 supp**
SHARING FOR 2

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

All prices are subject to 7% municipality fees and 5% VAT.
Supplements are charged in addition to the package price.

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