

Le Josie

Cuisine d'envie

STARTERS

BEEF TATAKI 13.

Peanuts and satay spices, soy-sesame sauce, lime.

HOMEMADE BASIL END FETA RAVIOLI 12.

Roasted organic tomato coulis, pumpkin seed crumble and stracciatella

64°C EGG: 11

Mushroom duxelle and cream of mushrooms, parmesan bread tuile.

MAIN COURSES

BRETON PORK TENDERLOIN 24

Slow-cooked at low temperature, with sun-dried tomato marinade, pesto aubergine caviar, and parmesan potato gratin

FRESH FISH AND ZUCCHINI 24

Fresh fish from our coast, spaghetti and zucchini caviar, saffron cream.

CROUSTY VEGE 21

Crispy red curry lentils, greek yogurt with spirulina, cucumber, fresh herbs.

DESSERTS

FRESH FRUIT DESSERT 10

Fresh seasonal fruit, almond biscuit, vanilla cream, sorbet and meringue.

RICE PUDDING CLOUD 11

Tonka bean, pecan crunch and vanilla salted butter caramel

TÊTE DE MOINE CHEESE 10

served with green salad and home made carrot jam.

ARTISAN ICE CREAM 3 (per scoop)

Ice cream and sorbet.

Extra whipped cream: 1,20€



KIDS MENU 13

1 main course (chef's choice )
+ 1 syrup drink + 1 scoop of ice cream

ALL OUR DISHES ARE HOME MADE WITH FRESH, LOCAL INGREDIENTS.
SERVICE INCLUDED. ALLERGY INFORMATION AVAILABLE ON REQUEST
EURO PRICES