

Le Josie

Cuisine d'envie

STARTERS

PANANG CURRY MUSSELS 12.

Shelled mussels, Panang curry cream, seasonal vegetables, coconut emulsion, croutons.

OCTOPUS CARPACCIO 13.

Olives, capers, roasted BIO tomato coulis, cherry tomatoes, CastelaS olive oil.

SOFT-BOILED EGG 11

Creamed corn, chorizo, peppers BIO, and croutons.

MAIN COURSES

SLICED BEEF STEAK 26

Served with rocket salad, parmesan, extra virgin CastelaS olive oil, cherry tomatoes, balsamic, toasted seeds. crispy potatoes cake and curry mayo.

FRESH FISH AND ZUCCHINI 24

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

CROUSTY VEGE 21

Crispy red curry lentils, eggplant caviar, cucumber and feta cheese, fresh herbs.

DESSERTS

FRESH FRUIT DESSERT 10

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

CHOCOLATE and PECAN 11

Pecan brownie, chocolate cream, praline, vanilla caramel and popcorn foam.

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