Le Josie
Cuisine d'envie

STARTERS

BEEF TATAKI 13.
Peanuts and satay spices, organic Chinese cabbage salad, soy-sesame sauce, lime.

NATURAL DUCK FOIE GRAS 15.
Butternut squash compote, toasted brioche from PAROLES DE PAIN bakery.

PUFF PASTRY LEEK AND POACHED EGG 12
Grilled leeks, buckwheat puff pastry, poached egg,and balsamic vinaigrette.

MAIN COURSES

SLOW-BRAISED BEEF 24.
Roasted red Kurd squash purée, seasonal bio vegetables, meat jus.

FRESH FISH FROM OUR COAST 24
Fresh fish selected by KERGLAZ, served with crushed potatoes in olive oil, sauteed cabbage and reduce fish jus.

CROUSTY VEGE 21
Crispy red curry lentils, greek yogurt with spirulina, cucumber, fresh herbs.

DESSERTS

CHOCOLATE AND SWEETCORN 12
Chocolate crémeux, cocoa biscuit, vanilla sweetcorn cream and sweetcorn praline.

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