

# *Josefin*

*An Opera in four acts where you are the composer  
choosing your own rhythm*

# Josefin

Opera in four acts

Act I - [ADAGIO CON TEMPO]

Starters

<b>SEABREAM CARPACCIO</b> MANGO AND CUCUMBER - HONEY SALSA	29
<i>Adelys Château de l'Engarran Coteaux du Languedoc</i>	11
<b>LENTILS SALAD</b> FETA, SWEET POTATOES AND DRIED TOMATOES	16
<i>Hautes-Côtes de Beaunes Domaine Billard · Bourgogne</i>	15
<b>PROVENÇAL SMALL STUFFED VEGETABLES</b> REDUCED BEARNESE SALSA, GREEN SECHUAN PEPPER AND LEMON BALM	12
<i>Chablis Domaine Jean Marc Brocard · Bourgogne</i>	24
<b>SOFT-BOILET EGG</b> MASHED CELERY, TRUFFLE OIL EMULSION	16
<i>Château de Sancerre Domaine Marnier · Val de Loire</i>	12
<b>VELOUTÉ</b> SEASONAL VEGETABLES	16
<i>Sauternes Le Trianon Chateau Filhot</i>	12

Act II - [ANDANTE VIVACE]

The Sea

<b>GLAZED SALMON WITH ORANGE CARAMEL</b> ROASTED CARROTS WITH SPICES	29
<i>Château de Sancerre Domaine Marnier · Val de Loire</i>	12
<b>GRILLED SEABREAM FILLET</b> DECLINATION OF PARSNIP	37
<i>Adelys Château de l'Engarran · Coteaux du Languedoc</i>	11
<b>CANDIED COD FISH WITH OLIVE OIL</b> BOMBA RICE AOP WITH CUTTLEFISH INK AND CANDIED LEMON HOME-MADE	29
<i>Chablis Domaine Jean Marc Brocard · Bourgogne</i>	14

## Act III - [PRESTO TEMPO GIUSTO]

The Earth

<b>ROASTED CHICKEN</b>	34
DRIED FRUITS BOULGOUR	

<i>Château Lacaussade Saint-Martin - Côte de Blaye · Bordeaux</i>	8
---	---

<b>BEEF FILLET</b>	37
SMALL PEAS WITH TARAGON	
SWEET AND SOUR GIROLLE MUSHROOMS	

<i>Quetton Saint-Georges Domaine de l'Engarran · Languedoc</i>	14
--	----

<b>VERY TENDER VEAL CHEST</b>	27
MASHED SWEET POTATOES AND CHIPS	

<i>Tobelos Crianza · Rioja, Spain</i>	8
---------------------------------------	---

## Act IV- [ALLEGRO A PIACERE]

Sweets

<b>ROCAMADOUR</b>	12
AND FOCACCIA	

<i>Quetton Saint-Georges Domaine de l'Engarran · Languedoc</i>	14
--	----

<b>SAINT-HONORÉ</b>	15
PRALINÉ AND CARAMEL	
ORDER AT THE BEGINNING OF THE MEAL	

<i>Rhum Mezan Trinidad 1996</i>	24
---------------------------------	----

<b>CHOCOLATE PRALINÉ ÉCLAIR</b>	15
CHOCOLAT CREAM, HOME-MADE HAZELNUT PRALINÉ	

<i>GIN Citadelle Reserve France</i>	22
-------------------------------------	----

<b>CHEESECAKE</b>	12
SEASONAL FRUITS	

<i>Red Porto</i>	12
------------------	----

*Wine & Food Pairing - 15 cl.*

*Except Sweet Wine 12 cl. · Spirits 2.5 cl. & 5 cl. · Porto 6 cl. & 12 cl.*

*All our dishes are homemade.*

*We kindly offer to our clients with any possible allergies or intolerances,  
specific information about these products. Please, ask our staff. We don't take cheques.*

TTC · TAX INCLUDED

*Wine & Food Pairing - 15 cl.*

*Except Sweet Wine 12 cl. · Spirits 2.5 cl. & 5 cl. · Porto 6 cl. & 12 cl.*

*All our dishes are homemade.*

*We kindly offer to our clients with any possible allergies or intolerances,  
specific information about these products. Please, ask our staff. We don't take cheques.*

*Josefin*