LES FROMAGES

TOMME CHEVRE ET BREBIS
soft-hard sheep and goat milk - nutty, caramel, umami

LA TUR
creamy cow, sheep and goat cheese - buttery, earthy, tangy

MIMOLETTE
firm cow's milk cheese - caramel, buttery, tangy

COMTÉ (U)
semi-hard cow's milk cheese - fruity, buttery, nutty

OSSAU-IRATY
semi-hard sheep's milk cheese - toasty, grassy, sweet

FOURME D'AMBERT
semi-hard blue cow's milk cheese - tangy, savory, earthy

SAINT ANGEL TRIPLE CREAM
creamy cow's milk cheese - sweet cream, buttery, umami

ALL CHEESES SERVED WITH TOASTED
MARCONA ALMONDS, & LOCAL HONEY
CHOOSE ANY THREE CHEESES FOR 22
FIVE FOR 31 / SEVEN FOR 40

JOSEPHINE BRASSERIE & BAR

LES FROMAGES

TOMME CHEVRE ET BREBIS
soft-hard sheep and goat milk - nutty, caramel, umami

LA TUR
creamy cow, sheep and goat cheese - buttery, funky, tangy

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JOSEPHINE BRASSERIE & BAR

SOMM SELECTS

At Josephine, we celebrate thoughtful winemaking, distinctive terroir, and passionate producers. Every bottle has a story. We invite you to let us bring that story to your table.

These selections showcase the most exciting wines we have to offer by the glass, inviting you to explore something exceptional beyond our everyday list. From exciting new discoveries to remarkable expressions of classic regions, each wine has been hand-selected by our sommelier for its character, craftsmanship, and the dedicated small producers behind it.

These exclusive, limited-time pours reflect the wines that inspire us, and we are delighted to share them with you.

SPARKLING

BILLECART-SALMON CHARLES LE BEL INSPIRATION 1818 BRUT,
chardonnay / pinot noir / meunier, Mareuil-sur-Aÿ, NV

Billecart-Salmon remains one of Champagne's most celebrated family-owned houses, renowned for its elegance, finesse, and precision. Charles Le Bel Inspiration 1818 pays homage to the family's origins. Each grape blended to create a beautifully balanced Champagne with notes of golden apple, ripe pear, citrus zest, and toasted brioche, complemented by delicate bubbles and a crisp, mineral-driven finish.

GLASS -30 **BOTTLE -139**

WHITE

SYLVAN BZIKOT, SANTENAY BLANC,
chardonnay, côte de beaune, 2024

Produced by Sylvain Bzikot, a small family grower in Burgundy's Côte de Beaune, this Santenay Blanc highlights the distinctive character of a village better known for its red wines. Santenay's limestone-rich soils lend freshness and minerality to this elegant Chardonnay, with notes of crisp green apple, white peach, lemon zest, and subtle toasted hazelnut. Bright acidity and a gently rounded texture lead to a refined, mineral-driven finish, showcasing the understated charm of this often-overlooked corner of Burgundy.

GLASS -34 **BOTTLE -142**

RED

CHÂTEAU PHÉLAN SÉGUR, FRANK PHELAN
saint-estèphe, cabernet sauvignon / merlot, 2018

The second wine of historic Château Phélan Ségur, Frank Phélan honors the estate's founder while offering an approachable expression of Saint-Estèphe's renowned terroir. The exceptional 2018 vintage balances Cabernet Sauvignon's structure with Merlot's richness, revealing notes of blackcurrant, ripe plum, cedar, and tobacco, with polished tannins and a long, elegant finish.

GLASS -27 **BOTTLE -118**

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