

Jòia

PAR
HÉLÈNE DARROZE

IF IT'S NOT HAPPINESS, IT'S CLOSE...

This **motto** has guided me throughout my life, and now more than ever, it is at the heart of my approach. After eighteen years of great gastronomic moments, I wanted to create something unusual at **39 Rue des Jeûneurs**, a place that **speaks to my roots and gives you wings**: a neighbourhood spot conducive to **meeting and sharing, to confidences and gatherings**, to time for yourself and with others.

A tasteful establishment that **combines high standards with simplicity**, local dishes with delicacies from afar, **traditional recipes** with **haute couture** cocktails; an elegant, epicurean setting in which to forge bonds and share good times. Drawing on all my experiences, it is a place that brings people together and reflects who I am. I invite you into my home, where you are welcome to make yourselves at home.

— *Hélène Darroze*

OUR SIGNATURE COCKTAILS

SIGNATURE

HONEY ARMAGNAC

16

Between intensity, freshness and indulgence

Bas-Armagnac Darroze Mixology VS, lemon juice, honey-peach syrup, sparkling water

MADAME SPRITZ

16

The classic Spritz revisited with a more floral touch

Bas-Armagnac 8 years old from Maison Darroze, St Germain liqueur, Aperol, Prosecco Treviso Rustico

GIOIA

16

Refreshing, aromatic with citrus flavours

Vodka, white vermouth, bergamot syrup with fennel seeds, pink grapefruit soda

MARGARITA MEZCAL

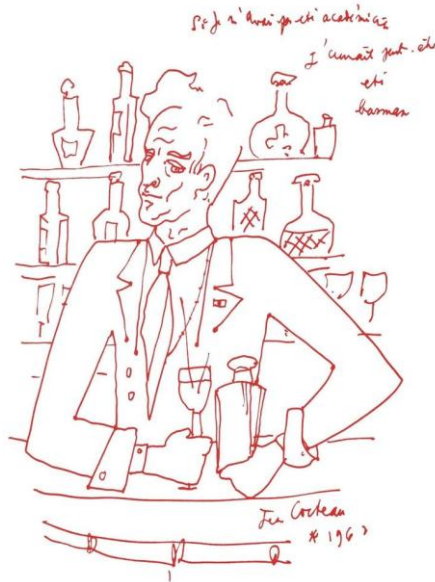
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Smoky and spicy flavours combine to give power and energy on the palate

Mezcal, lemon juice, triple sec, salt and Espelette pepper

A FEW TAPAS TO SHARE

Runny potato tortilla of the day	For 2 pers. 12 For 4 pers. 20
Sardines, toasted country bread, Espelette pepper butter	15
Padron peppers with fleur de sel	12
Our country terrine	14



HELÈNE'S MENU

**3 STARTERS TO SHARE
1 SHARING PLATE
2 DESSERTS TO SHARE**

**For the entire table only
85 euros per person**

STARTERS

Vialone Nano rice from Veneto with squid ink

and bisque, Breton langoustine carpaccio **27**

White asparagus from the Landes region,
'Belles du Marsan', soft-boiled egg
and papatxa, with a mustard sauce **26**

Grilled marrowbone, French-style peas and
fresh herbs, toasted country bread **20**

Roasted pumpkin and chanterelle mushrooms,
creamy burrata and roasted pumpkin seeds **18**

Landes duck foie gras terrine confit with Timut peppers,
seasonal fruit chutney **22**

MAIN COURSES

Handmade furiti with a pesto of Swiss chard, spinach,
walnuts and Tuscan pecorino **22**

Roasted monkfish tail with Datterino tomatoes,
candied lemons, Taggiasca olives,
Piquillo peppers and basil **for 2 pers. 70**

Spanish-style line-caught hake from Saint-Jean de Luz,
fried garlic, Espelette pepper and flat-leaf parsley **for 2 pers. 70**

Matured Salers du Cantal beef sirloin, shallots
confit in red wine and beef marrow **35**

Basque veal chop, green asparagus from Provence and
seasonal mushrooms, reduced Artois yellow wine sauce **for 2 pers. 81**

Confit of suckling lamb from the Pyrenees, semolina
with fava beans, citrus fruits and flaked almonds,
clear marjoram jus **39**

ACCOMPANIMENTS

Crispy potatoes with Basque sheep's cheese and fried rosemary	8
Young carrots with honey and bay leave	8
Creamy Grand Roux corn polenta with Parmesan	12

DESSERTS

Ardi Gasna selected by Beñat, chutney made from seasonal fruit, homemade bread with dried fruit	12
Dark chocolate cake from Guayaquil, Ecuador, with roasted Madagascar vanilla ice cream	14
Île flottante with salted caramel, Tonka bean custard, slivered almonds and olive oil infused with Madagascan vanilla	12
Rice pudding with mild spices, caramelised Chanteclerc apples, apple and lemon balm sorbet	12
Pavlova with Adour kiwis, whipped cream with Madagascar vanilla	14
Our signature orange baba soaked in Darroze Armagnac, orange marmalade and whipped cream with orange blossom water	for 2 pers. 28
The unmissable mille crêpes with matcha and lemon cream	12

About the origin of our meat,

Beef, suckling pig, lamb: birth, rearing and slaughter: France

SOFTS

MOCKTAILS

VIRGIN BASIL SMASH **10**
Homemade basil syrup, lime, cucumber soda

SHIRLEY NON PLUS **10**
Grapefruit soda, bergamot syrup

COOL DRINKS

Apricot	<i>250ml</i>	6,8
Tomato	<i>250ml</i>	8
Gariguette strawberry	<i>250ml</i>	9
Raspberry	<i>250ml</i>	9

TEAS

Genmaïcha – Japan **5,5**
Kinihira – Rwanda **5,5**

COFFEE

Espresso **3,5**
Double espresso **5,5**
Cappuccino **7**
Macchiato **4,8**

INFUSIONS

Verbena – Linden **5,5**