



Jòia

PAR
HÉLÈNE DARROZE

WIFI password : fluffy&cie

IF THIS ISN'T HAPPINESS IT SURE LOOKS LIKE IT...

This *motto* has guided me my entire 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 an unusual place at *39 rue des Jeûneurs*, which speaks of my roots and gives you *wings* ; a neighborhood spot perfect for encounters and for *sharing*, for *intimate chats* as well as for *gatherings*, for time to oneself and with others.

A house of taste that reconciles *high standards* and simplicity, local dishes and delights from afar, *grandmothers' recipes* and *haute couture cocktails* ; an epicurean and elegant living space in which to forge connections and share good times. Nourished by all my experiences, it is a place that brings people together and reflects who I am. I invite you into my home ; here, you are at my home.

— *Hélène Darroze*

OUR HOT BEVERAGES

COFFEES

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

TEAS

Genmaïcha – Japon	5,5
Kinihira – Rwanda	5,5

INFUSIONS

Verveine – Tilleul	5,5
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OUR DIGESTIFS

DARROZE ARMAGNAC

THE BLENDS

20 ans d'âge	18
30 ans d'âge	22
40 ans d'âge	30
50 ans d'âge	38
60 ans d'âge	45

THE UNIQUE COLLECTION

2003	18
1991	24
1988	27
1981	33
1982	29
1974	46
1967	39
1966	70
1964	42
1962	47

LIQUEURS AND EAUX DE VIE

Yellow Chartreuse	16
Green Chartreuse	17
Roulot	Mirabelle plum liqueur 15
Roulot	Williams Pear 23
Roulot	Apricot 28

DESSERTS

Iced turrón with dried fruits, apricot juice reduction with Darroze armagnac	12
Basque Goxua, a cross between tiramisu and crème brûlée	12
Basque cheesecake with lemon zest, seasonal fruit coulis	12
Guayaquil Ecuador dark chocolate mousse, Espelette pepper, olive oil and Soustons peanuts	12
Fig pavlova, fig leaf whipped cream	12
Our « signature » baba soaked in Darroze armagnac, whipped almond cream and fresh Mirabelle plums	for 2 people 28

*A propos de l'origine de nos viandes,
Bœuf, cochon, volaille : naissance, élevage et abattage : France*

LE MENU D'HÉLÈNE

1 TAPAS A PARTAGER

FOIE GRAS

THON PIPERADE

JOUE DE BŒUF

PAVLOVA

**Pour la table entière uniquement
85 euros par personne**

STARTERS

Deviled egg Cantabrian anchovy, Guindilla Pepper, mixed herbs	11
Charentais melon, shaved fennel and creamy burrata	11
Heriloom tomatoes, confit tuna belly, sweet Landes peppers	16
Wild mushroom tartlet, roasted Landes duck foie gras, runny egg yolk	21
Landes duck foie gras terrine confit with Timut berries, seasonal fruit chutney	24

MAIN COURSES

Tomato stuffed with confit summer vegetables, sauteed rice with saffron pistils	18
Saint Jean de Luz albacore tuna and piperade with sweet Landes peppers	22
Saint Jean de Luz hake, Tarbais beans with Piquillo Peppers and chorizo	29
Beef cheek confit in Madiran red wine, shallots and onions in duck fat	35
Bone-in roasted Duroc pork chop, cockles marinière, flatleaf parsley jus	for 2 people. 45
Half a yellow chicken from Mme Garat cooked with preserved lemons, Taggiasche olives and rosemary	for 2 people. 55

SIDE DISHES

Field-grown Little Gem leetuce with vinaigrette and aromatic herbs	6
Crispy potatoes with Basque sheep's cheese and fried rosemary	8
Baby carrots with honey and cumin seeds	8
Creamy Grand Roux corn polenta with Parmesan	8