

# Jòia

PAR  
HÉLÈNE DARROZE

For a moment of conviviality and sharing Jòia offers you its Signature Menu

## MENU SIGNATURE

To be selected by the whole table

3 starters to share, as sharing is caring, 2 main courses and 2 desserts to be shared as well **85€/ Per person**

### TAPAS TO SHARE

- Talao, corn cream, chimichurri, smoked duck breast **for 2 pers 28**  
Guacamole, make your own version **12**  
Sardinillas, sourdough bread with Espelette Pepper butter **16**  
Fried chicken, cumin sauce, burnt lime **14**  
Langue d'oiseaux (rice shaped pasta) risotto, smoked Basque blue cheese, Perigord walnut **11**  
Lobster Roll, mayonnaise spiced with tandoori spices, chives **18**

### STARTERS

- Espelette pepper shortbread, confit butternut tart, sheep's blue cheese emulsion, pumpkin seeds **18**  
Wild mushrooms with duck foie gras cooked in poultry stock, runny egg yolk, hazelnut and parsley condiment **20**  
Catch of the day - ceviche, figs from Solliès, almond milk yogurt, fig leaf oil **18**  
Veal tartare prepared like a vitello tonnato, egg white mimosa and capers **17**  
Terrine of duck foie gras from les Landes confit with Timut pepper **for 2 pers 44**  
Roasted whole octopus with chipotle and Taggiasche olives, bell pepper, fresh coriander **for 2 pers 76**

### MAIN COURSES

- Roasted and creamy ceps, parsley snails, sunflower seed praline and fresh hazelnuts (vegetarian option available) **29**  
Confit trout from Banka, wax and green beans warm salad, Grenobloise sauce with cockles **43**  
Grilled Aubrac beef skirt steak, roasted potato, braised sucrine lettuce, romesco condiment **39**  
Line-caught hake from Saint-Jean de Luz, roasted Spanish style, multi-coloured radish, radish top condiment **for 2 pers 82**  
Braised suckling veal shank, fregola sarda in veal gravy, caramelized onions **for 2 pers 88**  
Pan seared free range pork chop, roasted sweet potato, charcutière sauce **44**

## DESSERTS

Ardi Gasna cheese selected by Beñat, fruits of the moment chutney, home-baked bread with dried fruits	12
Chocolate mousse just as Grandma use to make, pecan nuts, cocoa crumble	14
Torrija, « vieux garçon » style jam, raw cream	14
Candied pears pavlova with pink berries and dill	14
Rustic fruit tart of the day, Bourbon vanilla ice cream	12
Our 'signature' baba to be shared, soaked with Darroze Armagnac, toasted fennel seeds Chantilly cream for 2p	28

## WINE BY THE GLASS

### CHAMPAGNE 12 cl

Champagne Lebeau-Batiste, Brut Tradition 20  
NM, Côteau Sud d'Épernay, France

### WHITE WINES 12 cl

Domaine La Colombière, Les Jacquaires, Vin de France 8  
2022, Sud-Ouest, France

Château la Verrerie, Hautes Collines, IGP Méditerranée 9  
2022, Provence, France

Domaine Fabien Jouvès, VDF, Les Pièces longues 12  
2022, Cahors, France

Château du Cèdre, Les Grèzes, IGP Côtes du Lot 12  
2022, Sud-Ouest, France

Domaine Clos Basté, Pacherenc du Vic Bilh Blanc Sec 14  
2022, Sud-Ouest, France

Sylvain Pataille, Bourgogne Aligoté 14  
2022, Bourgogne, France

Clos Lapeyre, Jurançon Sec, Cuvée Matoulan 15  
2018, Sud-Ouest, France

### ROSE WINE 12 cl

Clos de l'Ours, « L'Accent » 10  
2023, Côte de Provence, France

### RED WINES 12 cl

Domaine de Courbissac, Les Traverses, Minervois 8  
2022, Languedoc Roussillon, France

Château Thénac, Bergerac 12  
2012, Sud-Ouest, France

Domaine Henri & Gilles Buisson 14  
2021, Bourgogne, France

Domaine du Cros, Les Rougiers, Marcillac 14  
2018, Sud-Ouest, France

Domaine Combier, Crozes Hermitage 15  
2022, Rhône, France

Château Massereau, Graves 15  
2013, Bordeaux, France

Château Montus, Cuvée XL, Madiran 30  
2016, Sud-Ouest, France

