

Jòia

PAR
HÉLÈNE DARROZE



STARTERS

- Organic soft-boiled egg mimosa style, Cantabrian anchovies 16€
Raw and cooked butternut, Pugliese burrata, basil pesto and pumpkin seeds 17€
Aubrac beef hanger, cauliflower and black garlic 21€
Brittany scallops carpaccio, bottarga and lemon caviar 25€
Terrine of Landes duck foie gras confit with Timut pepper for 2 persons 22€/ pers
Rock octopus Whole roasted chipotle with olives Taggiasche, peppers, fresh coriander for 2 persons 36€/ pers



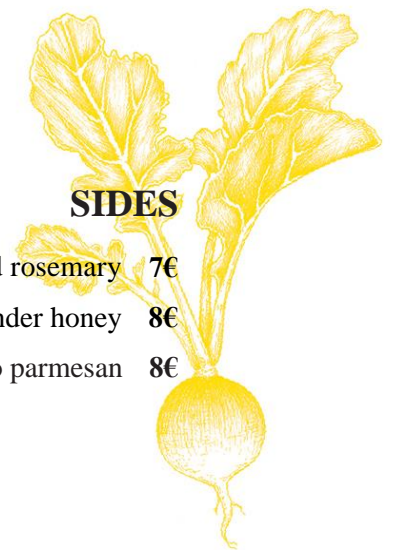
MAIN COURSES

- Parsnip confit, mustard bran crisp, herbaceous condiment 20€
Saint-Jean-de-Luz red tuna flambéed with Armagnac, Timut pepper sauce 30€
Landes yellow chicken brioche with foie gras under the skin, roasted in a crapaudine style 35€
Saint-Jean-de-Luz hake and langoustine Ttoro style, lightly toasted focaccia for 2 or 4 persons 25€/ pers
Confit of beef ribs, grilled, homemade barbecue sauce for 2 persons 32€/ pers
Milanese-style veal chop, caper and riquette, lime cream sauce for 2 persons 33€/ pers



SIDES

- Crispy potatoes and fried rosemary 7€
Roasted carrots with lavender honey 8€
Creamy polenta with Reggiano parmesan 8€



DESSERTS

- Ardi Gasna selected by Beñat, quince paste, homemade country bread with dried fruit 13€
Andoa 70% chocolate crème brûlée infused with smoked cocoa nibs, cocoa nibs, Earl Grey tea ice cream 9€
« Torta de queso » with walnuts burnt over a flame, apple and prune jam 9€
Crisp puff pastry tartlet with quince and apple, rosewater whipped cream 13€
Pavlova mont-blanc style, chestnut cream, Madagascar vanilla chantilly, chestnut-vanilla ice cream 11€
Genuine Darroze 8-year-old Armagnac baba, mascarpone cream, Darroze coffee ganache 13€



*Prices in euros, taxes and services included, meat origin: France.
We can provide you with the allergen booklet..*

JÒIA PAR HÉLÈNE DARROZE
39 RUE DES JEUNEURS — PARIS II^e
JOIAHELENEDARROZE.COM