

Jòia

PAR
HÉLÈNE DARROZE



Jean Cocteau
* 1962

« IF NOT HAPPINESS, IT LOOKS LIKE IT... »

This *motto* has guided me all my life, and now more than ever it's at the heart of my approach. After eighteen years of great gastronomic moments, I wanted to create at *39 rue des Jeûneurs* an unusual place *that speaks of my roots and gives you wings*; a neighborhood address conducive to meeting and *sharing, confidences* and gatherings, time for oneself *and with others*.

A house of taste that reconciles *high standards* and simplicity, small dishes from here and delicacies from elsewhere, *grandmother's recipes* and *haute couture* cocktails; an epicurean and elegant place to forge links and share good times. Drawing on all my experiences, this is a place that brings people together and is just like me. I invite you to my home, you are at home here.

— *Hélène Darroze*

OUR SIGNATURE COCKTAILS

MADAME SPRITZ

16

The classic Spritz revisited with a floral twist.

Bas-Armagnac 8 ans maison Darroze, liqueur St Germain,
Aperol, Prosecco Treviso Rustico.

GIOIA

16

Thirst-quenching, aromatic with citrus flavours.

Vodka, White Vermouth, Bergamot Sherbet,
pink grapefruit soda

THE SIGNATURE RED

16

*Delicately scented and thirst-quenching, it exhales beautiful notes
of almonds and crunchy cherries.*

L'épine, an aperitif based on sloe wine, gin, tonic and cherry
liqueur.

HANKY PANKY

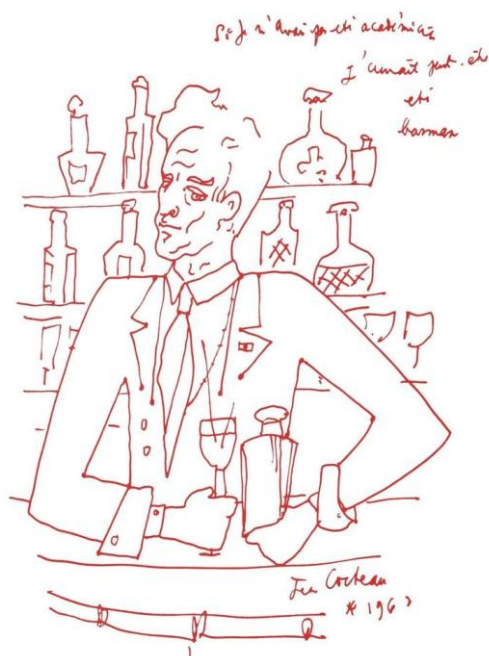
16

*Gin and sweet vermouth. Together with the freshness of eucalyptus
and the gentle acidity of balsamic.*

Gin, Eucalyptus-infused vermouth, black cardamom syrup
and Balsamic vinegar

TO SHARE WITH YOUR APERITIF

Guacamole, make your own version	12
Sardinillas, sourdough bread with Epaulette pepper butter	15
Fried chicken, cumin sauce, burnt lime	14





THE HELENE'S MENU

**3 STARTERS TO SHARE
1 MAIN COURSE TO SHARE
2 DESSERTS TO SHARE**

FOR THE WHOLE TABLE ONLY 85

THE MENU

STARTERS

Razor clams just seared in white wine, virgin sauce with piquillos and preserved lemons	17
Like a red tuna sashimi from Saint-Jean de Luz “piel de sapo” watermelon, ponzu vinaigrette	22
Salad of tomatoes with tonnato sauce, egg mimosa and Taggiasca olive breadcrumbs	15
Creamy burrata, multicolored beets, Tarragon vinaigrette	16
Terrine of duck foie gras from les Landes Confit with Timut pepper	22

MAIN COURSES

Zucchini flowers stuffed with brocciu, Taggiasche olives and mint, San Marzano tomato passato	24
Roasted whole octopus with chipotle and Taggiasche olives, bell pepper, fresh coriander	for 2 pers. 76
Line hake from Saint-Jean de Luz Spanish style, fried garlic, Espelette pepper and flat parsley	for 2 pers. 72
Milk-fed veal chop “à la Milanaise”, lemon cream, wild rocket with Parmesan cheese	for 2 pers. 68
Fricassee of Landes yellow chicken, with lemon confit and Kalamata olives	for 2 pers. 70
Suckling pig shoulder confit capers, datterino tomatoes and basil	for 2 pers. 72

THE GARNITURES

Crispy potatoes with Basque sheep's cheese and fried rosemary	8
Young carrots with honey and bay leaf	8
Creamy polenta with parmigiano	12

DESSERTS

Ardi Gasna selected by Beñat, fruit chutney	12
For chocolate lovers, all-chocolate cup	14
Red and black berries, fresh curd cheese, mountain honey	12
Pavlova with Solliès figs, whipped cream with lime and lemon	14
Clafoutis with greengage plums, milk blossom ice cream	14
Our “signature” baba, soaked in Darroze Armagnac 4 years, Sichuan pepper Chantilly	for 2 pers. 28

About the origin of our meats,

Quasi de veau : Born : Belgium / Raised: Netherlands

Suckling pig, veal chop, chicken : born, raised and slaughtered : France

CHAMPAGNE

12 cl

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

20

WHITE WINE

12 cl

Le Blanc d’Alain Brumont, Pacherenc du Vic Bilh
2024, France

8

Guy Bocard, Bourgogne Côte d’Or
2023, France

14

Bellivière, L’Effraie, Côteau-du-Loir
2022, Vallée de la Loire, France

14

Camin Larredya, La Part d’Avant, Jurançon sec
2024, Sud-Ouest, France

14

Domaine des Ormousseaux, Côteaux du Giennois,
2021, Vallée de la Loire, France

15

SWEET, FORTIFIED & OXIDATIVE WINES

	6cl	12cl
Domaine Casenobe, Rivesaltes 1977, Sud-Ouest, France	15	30
Vinmouth, Vermouth, Gamay Vallée de la Loire, France	10	18

WINE BY THE GLASS

ROSE WINE

12 cl

Clos Cibonne, Cuvée Tibouren
2023, Côte de Provence, France

14

RED WINES

12 cl

Domaine des Verdots, L'imprévu
2023, Sud-Ouest, France

11

Château Boujac, Cuvée Sargha
2022, Sud-Ouest, France

14

Domaine Combier, Crozes Hermitage
2022, Rhône, France

15

Alex Gambal, Haute Côte de Nuits
2023, Bourgogne, France

16

Clos Cibonne, Cuvée Tibouren,
2023, Côtes de Provence

16

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

30

SOFTS

MOCKTAIL

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

COLD DRINKS

Victoria ananas	250ml	7,5
William's pear	250ml	7,5
Cranberries	250ml	7,5
Tomato	250ml	8

TEAS

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

COFFEE

Hélène Darroze x Le Café Alain Ducasse blend

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

INFUSIONS

Verbena - Linden	5,5
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THE BRUNCH MENU

ON YOUR TABLE

Baguette, semi-salted waxed butter, season jam

Smoothie of the day

Your choice of hot beverage (coffee or tea)

TO SHARE

Rustic terrine with dried apricots and Piedmont hazelnuts

Salad of crispy endives, smoked sheep's milk blue cheese and Périgord walnuts

Banka trout gravlax with pink pepper, herb cream and buckwheat pancakes

MAIN COURSE

Fried eggs, cuttlefish poached in a Ttoro reduction, creamy polenta
or

Caramelized pork ribs, potato mousseline and pimientos del Padrón
or

Scrambled eggs, green Landes asparagus, wild garlic emulsion

DESSERTS TO SHARE

Cookie of the moment

Rice pudding with cardamom and caramel, last citrus fruits of the season

Seasonal fruit salad