

Jòia

PAR
HÉLÈNE DARROZE

STARTERS TO SHARE

Burrata Pugliese, roasted brocoletti, leche vegetal, strawberry condiment

Organic egg from Alexandre's farm, vitello tonato mayonnaise

Catch of the day ceviche, raw and cooked apricots, verbena oil



MAIN COURSE OF YOUR CHOICE

Steamed Velay einkorn, zucchini and spinach cream, Jalapeño condiment

or

Wild mushrooms, peas, homemade sourdough bread soaked in poultry juice, herbs emulsion

or

Confit white tuna from Saint-Jean de Luz, smoked eggplant caviar, pomegranate and molasses

or

Roasted monkfish tail, crunchy fennel salad, sweet pepper piperade (2pers)

or

Grilled Aubrac beef, shallots and red wine sauce, pan-fried potatoes

Or

Milanese veal chop, arugula /anchovy condiment, artichoke salad, confit tomato and Ardi Gasna (2pers)

suppl.10€ per person

DESSERT OF YOUR CHOICE

Ardi Gasna selected by Beñat, fruit chutney of the moment, homemade dried fruit bread

or

Grandmother-style chocolate mousse, pecans, cocoa crumble

or

"All Peanut" with Soustons peanuts

or

Pavlova with Ciflorettes strawberries from Carpentras, lemongrass chantilly

or

Our "signature" sharing baba soaked in Darroze armagnac, whipped cream with roasted fennel seeds (2pers) **suppl. 5€ per person**

.Starters, main and dessert : 68€ per person

Starters, 2 mains and dessert : 85€ per person

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

JOIAHELENEDARROZE.COM