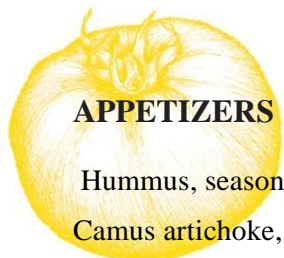


Jòia

PAR
HÉLÈNE DARROZE



APPETIZERS

- Hummus, seasoned by yourself 12€
- Camus artichoke, mustard dressing and fresh herbs 12€
- « Fried chicken », cumin mousseline 14€



STARTERS

- Mimosa soft boiled egg, anchovy from Cantabrie 16€
- Green beans and figs from Solliès, duck hearts from the Landes, figs and fresh coriander condiment 17€
- Basque piperade with sweet Anglet peppers, Pugliese burrata, basil pesto 17€
- Bouchot mussels, yuzu kosho “marinière”, confit lemon 15€
- Foie gras terrine from the Landes, Timut pepper for 2 persons 22€/ pers
- Braised Octopus, taggiasche olives, lemon and coriander for 2 persons 36€/ pers



MAIN COURSES

- Pressed eggplant, herbaceous condiment, pine nuts and herbs salad, seasonal flowers 20€
- Red tuna from Saint-Jean-de-Luz blazed with armagnac, Timut and Sarawak pepper sauce 30€
- Grilled Aubrac beef sirloin (250 gr), Tropéa onions and blackcurrant, spiced jus with juniper berries and red wine 35€
- Pork belly confit with fig leaf, fresh figs from Solliès for 2 persons 29€/ pers
- Saint-Jean-de-Luz hake and langoustine Ttoro soup, lightly toasted foccacia for 2 or 4 persons 35€/ pers
- Milanese-style veal chop, riquette and caper, lime flavoured whipped cream for 2 persons 33€/ pers



SIDES

- Crispy potatoes with grated cheese and rosemary 7€
- Honeyed carrots, bay leaf 8€
- Creamy polenta with parmesan cheese 8€



DESSERTS

- Ardi Gasna cheese from South West of France, dried fruits, homemade bread 13€
- Andoa chocolate mousse flavoured with piment d’Espelette, cocoa nibs crumble and chocolate ice cream 13€
- Burnt nuts cheesecake, apples and prunes jam 13€
- Soft and crispy pavlova, rose Chantilly cream, thinly sliced melon, melon sorbet 13€
- Crispy puff pastry with peaches and blueberries, cinnamon whipped cream 13€
- Authentic baba, soaked in armagnac "Darroze" 8 years, Tiramisù cream and Darroze blend coffee ganache 13€

Prices in euros, tax and service included. Meat origin : France
Allergen sheets available on request.