

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 4 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

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
Txisora, just grilled	16





THE HELENE'S MENU

3 STARTERS TO SHARE

2 MAINS COURSES

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 multicolored radishes and ponzu vinaigrette	22
Veal tartare, vitello tonnato style egg white mimosa with capers	20
Creamy burrata, peas salad and Adour kiwi with fresh wasabi	18
“La Belle de Marsan” white Landes asparagus, trout roe, peel dressing	22
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
Kefta of puttanesca-style sardines, with capers and Taggiasche olives	26
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
Yellow Basque chicken, green asparagus and morels, Arbois yellow wine sauce	40 for 2 pers. 80
Suckling pig shoulder confit with Taggiasche olives, datterino and basil	for 2 pers. 72

THE GARNITURES

Patata “a murro”, red onions and fried rosemary	8
Young carrots with honey and bay leaf	8
Creamy polenta with Basque sheep	12

DESSERTS

Ardi Gasna selected by Beñat, fruit chutney	12
For chocolate lovers, all-chocolate cup	14
Rice pudding with cardamom and caramel, last citrus fruits	12
Strawberry pavlova, rhubarb compote, verbena	14
Minute mille-feuilles with Soustons peanuts	15
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

Champagne Lebeau-Batiste, Brut Tradition NM, Côteau Sud d'Épernay, France	20
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WINE OF THE MONTH

Available on the lunch

Domaine Clos de l'Ours, Côtes de Provence, 2021 Cuvée Agachon, Rouge	7
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WHITE WINE

12 cl

Domaine Les Pierres Écrites Montlouis sur Loire 2022, Vallée de Loire, France	10
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Gardiès, Glacières, Côtes du Roussillon, Roussillon, France	13
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Guy Bocard, Bourgogne Côte d'Or, 2023, France	14
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Bellivière, Les Rosiers, Jasnières, Vallée de la Loire, 2022 France	14
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Domaine des Ormousseaux, Côteaux du Giennois, Vallée de la Loire, France	15
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Clos Lapeyre, Jurançon Sec, Cuvée Matoulan 2018, Sud-Ouest, France	15
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WINE BY THE GLASS

ROSÉ WINE

12 cl

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

10

RED WINE

6cl

12 cl

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

11

Combel La Serre, Au Cerisier, Cahors,
2022, Sud-Ouest, France

13

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

14

Domaine Combier, Crozes Hermitage
2022, Rhône, France

15

Domaine Matrot, Maranges « Vieilles Vignes »,
2023, Bourgogne, France

16

Clos Cibonne, Cuvée Tibouren,
2023, Côtes de Provence

16

Château Montus, Cuvée XL, Madiran

15

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
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