

JÒIA

PAR
HÉLÈNE DARROZE

STARTERS TO SHARE

Burrata Pugliese, wild asparagus, peas and kiwi, mint and almonds pesto

Egg from Alexandre's farm, Cantabria anchovies, baby gem lettuce

Catch of the day ceviche, passion fruit vinaigrette



MAIN COURSE OF YOUR CHOICE

Arborio black rice, squid and clams with chorizo, Reggiano parmesan emulsion

or

White asparagus from the Landes, potato gnocchi, wild garlic emulsion

or

Breaded mackerel from Saint-Jean-De-Luz, guindilla tartar sauce, spinach salad

or

Chicken from the Landes cooked in Arbois wine, green Mallemort asparagus and wild mushrooms

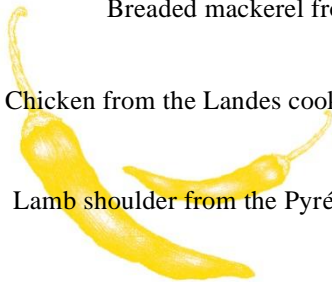
or

Lamb shoulder from the Pyrénées, confit shallots, creamy polenta with parmesan cheese **(2 pers)**

ou

Duck neck stuffed with lamb sweetbread and white chard, glazed with honey,

mashed potatoes and jus **(2pers) suppl. 10€ per person**



DESSERT OF YOUR CHOICE

Ardi Gasna cheese, quince paste, homemade country bread with dry fruits

or

Chocolate mousse from grandmother recipe, pecan nuts, cocoa crumble

or

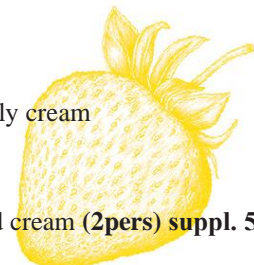
« All around peanuts » with Soustons peanuts

or

Carpentras Ciflorette strawberry pavlova, lemongrass chantilly cream

or

Our signature baba to share, soaked Darroze Armagnac, fennel seeds whipped cream **(2pers) suppl. 5€**



.Starters, main and dessert : 68€ per person

Starters, 2 mains and dessert : 85€ per person

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39 RUE DES JEUNEURS — PARIS II^e

JOIAHELENE DARROZE.COM