

Jòia

PAR
HÉLÈNE DARROZE

BRUNCH

ON YOUR TABLE

A glass of prosecco
Le smoothie du jour
Coffee or Tea
Baguette, semi-salted waxed butter, season jam

TO SHARE

Chipirons cooked as in Saint-Jean de Luz, parsley and N'duja Burrata
Creamy burrata, fresh Gariguetta strawberries, grilled broccoletti,
sherry vinaigrette
Poultry terrine with Landes duck foie gras and Iranian pistachios

MAIN COURSE

Grilled fillet of sea bream, datterino, roasted grenailles, virgin sauce
with guindillas and taggiasches olives
or
Turkish eggs, poached eggs, labneh, Espelette pepper butter,
homemade focaccia
or
Confit of Pyrenean suckling lamb shoulder, simmered spring vegetables

DESSERTS TO SHARE

Strawberry and rose chantilly
Cookie with pink pralines
Fresh salad with melon, yellow kiwi and basil shoots

LES BOISSONS

CHAMPAGNE

Champagne Lebeau-Batiste, Brut Tradition NM, Côteau Sud d'Épernay, France	20
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MOCKTAIL

VIRGIN BASIL SMASH Sirop Basilic Maison, Citron Vert, Soda Concombre	10
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COLD DRINKS

Ananas Victoria,	250ml	7,5
Poire Williams	250ml	7,5
Fraise Gariguet	250ml	7,5
Tomate	250ml	8

TEAS

Genmaïcha – Japon	5,5
Kinihira – Rwanda	5,5

COFFEE *Assemblage Hélène Darroze x Le Café Alain Ducasse*

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

INFUSIONS

Verveine – Tilleul	5,5
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