

Jòia

PAR
HÉLÈNE DARROZE

For a moment of conviviality and sharing Jòia offers you its Signature Menu

MENU SIGNATURE

To be selected by the whole table

3 starters to share, as sharing is caring, 2 mains courses and 2 desserts to be shared as well **85€/ Per person**

TAPAS TO SHARE

- Talao, corn cream, chimichurri, smoked duck breast **for 2p 28**
Guacamole, make your own version **12**
Sardinillas, sourdough bread with Espelette Pepper butter **16**
Fried chicken, cumin sauce, burnt lime **14**
Langue d'oiseaux (rice shaped pasta) risotto, smoked Basque blue cheese, Perigord walnut **11**
Lobster Roll, mayonnaise spiced with tandoori spices, chives **18**

STARTERS

- Heirloom tomatoes salad, sheep's milk cottage cheese from Basque country with basil, pimientos del piquillo gazpacho **16**
Wild mushrooms with duck foie gras cooked in poultry stock, runny egg yolk, hazelnut and parsley condiment **20**
Catch of the day - ceviche, figs from Solliès, almond milk yogurt, fig leaf oil **18**
Veal tartare prepared like a vitello tonnato, egg white mimosa and capers **17**
Terrine of duck foie gras from les Landes confit with Timut pepper **for 2 p 44**
Roasted whole octopus with chipotle and Taggiasche olives, bell pepper, fresh coriander **for 2 p 76**

MAIN COURSES

- Barley stew, cream of broccoli, blue sheep's milk cheese and hazelnut emulsion **29**
Confit trout from Banka, wax and green beans warm salad, Grenobloise sauce with cockles **43**
Grilled Aubrac beef skirt steak, roasted potato, braised succrine lettuce, romesco condiment **39**
Line-caught hake from Saint-Jean de Luz, roasted Spanish style, multi-coloured radish, radish top condiment **for 2p 82**
Braised suckling veal shank, fregola sarda in veal gravy, caramelized onions **for 2p 88**
Pan seared free range pork chop, roasted sweet potato, charcutière sauce **44**

DESSERTS

Ardi Gasna cheese selected by Beñat, fruits of the moment chutney, home-baked bread with dried fruits	12
Chocolate mousse just as Grandma use to make, pecan nuts, cocoa crumble	14
Torrija, « vieux garçon » style jam, raw cream	14
Fig pavlova, lemon verbena Chantilly cream	14
Rustic fruit tart of the day, Bourbon vanilla ice cream	12
Our 'signature' baba to be shared, soaked with Darroze Armagnac, toasted fennel seeds Chantilly cream for 2p	28

WINE BY THE GLASS

CHAMPAGNE 12 cl

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

VIN ROSÉ 12 cl

Clos de l'Ours, « L'Accent » **10**
2023, Côte de Provence, France

VINS BLANCS 12 cl

Domaine La Colombière, Les Jacquaires, Vin de France **8**
2022, Sud-Ouest, France

Château la Verrerie, Hautes Collines, IGP Méditerranée **9**
2022, Provence, France

Domaine Fabien Jouves, VDF, Les Pieces longues **12**
2022, Cahors, France

Château du Cèdre, Les Grèzes, IGP Côtes du Lot **12**
2022, Sud-Ouest, France

Domaine Clos Basté, Pacherenc du Vic Bilh Blanc Sec **14**
2022, Sud-Ouest, France

Sylvain Pataille, Bourgogne Aligoté **14**
2022, Bourgogne, France

Clos Lapeyre, Jurançon Sec, Cuvée Matoulan **15**
2018, Sud-Ouest, France

VINS ROUGES 12 cl

Domaine de Courbissac, Les Traverses, Minervois **8**
2022, Languedoc Roussillon, France

Château Thénac, Bergerac **12**
2012, Sud-Ouest, France

Domaine Henri & Gilles Buisson **14**
2021, Bourgogne, France

Domaine du Cros, Les Rougiers, Marcillac **14**
2018, Sud-Ouest, France

Domaine Combier, Crozes Hermitage **15**
2022, Rhône, France

Château Massereau, Graves **15**
2013, Bordeaux, France

Château Montus, Cuvée XL, Madiran **30**
2016, Sud-Ouest, France

