

# 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 main courses and 2 desserts to be shared as well **85€ per person**

### TAPAS TO SHARE

- Talao, corn cream, chimichurri, smoked duck breast **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

- Espelette pepper shortbread, confit butternut tart, sheep's blue cheese emulsion, pumpkin seeds **15**  
Wild mushrooms with duck foie gras cooked in poultry stock, runny egg yolk, hazelnut and parsley condiment **20**  
Catch of the day - gravelax, Timut pepper, red comice pear, almond yogurt and Timut oil **15**  
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 person* **22**  
Roasted whole octopus with chipotle and Taggiasche olives, bell pepper, fresh coriander, *for 2 person* **76**

### MAIN COURSES

- Roasted and creamy ceps, parsley snails, sunflower seed praline and fresh hazelnuts (vegetarian option available) **39**  
Browned scallops, braised endives, orange juice reduction with butter, linseed biscuit **36**  
Wild young partridge roasted, country-style side dish, salmis sauce and offal toast **42**  
Line-caught hake from Saint-Jean de Luz, roasted Spanish style, multi-coloured radish, radish top condiment  
**For 2 person 72**  
Braised suckling veal shank, fregola sarda in veal gravy, caramelized onions, *for 2 person 84*  
Challans duck breast cooked on the bone, confit duck legs in stuffed cabbage, smoked bacon, crispy polenta, blackberries and well-seasoned red wine jus **39**

## 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, whipped cream with mascarpone and vanilla	14
Candied pears pavlova with pink berries and dill	14
Rustic fruit tart of the day	12
Our 'signature' baba to be shared, soaked with Darroze Armagnac, toasted fennel seeds Chantilly cream, <i>for 2</i>	28

## WINE BY THE GLASS

### CHAMPAGNE 12 cl

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

### ROSE WINE 12 cl

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

### WHITE WINES 12 cl

Domaine Les Pierres Ecrites Montlouis sur Loire 8  
2022, Vallée de Loire, France

Domaine Les Hautes Noelles, IGP Val de Loire 9  
2021, Vallée de la Loire, France

Domaine Fabien Jouvès, VDF, Les Pièces longues 12  
2022, Cahors, France

Château du Cèdre, Les Grèzes, IGP Côtes du Lot 12  
2023, Sud-Ouest, France

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

Jean Rijckaert, Bourgogne Aligoté 14  
Vieilles Vignes, 2023, Bourgogne, France

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

### RED WINES 12 cl

Domaine des Varinelles, Cuvée Lune 8  
2022, Vallée de Loire, France

Vignoble des Verdots, Cuvée Imprévu 12  
2023, Sud-Ouest, France

Domaine Henri & Gilles Buisson 14  
2022, Bourgogne, France

Château Boujac, Cuvée Sargha 14  
2022, 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

