

# Jòia

PAR  
HÉLÈNE DARROZE



Jean Cocheau  
\* 1962

# « SI CE N'EST PAS LE BONHEUR, ÇA Y RESSEMBLE... »

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 neighbourhood 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*



# THE LUNCH MENU

From Tuesday to Friday

STARTER – MAIN or MAIN – DESSERT 34

STARTER – MAIN – DESSERT 39

## THE SIGNATURE MENU

3 STARTERS TO SHARE

2 MAINS COURSES

2 DESSERTS TO SHARE

FOR THE WHOLE TABLE ONLY 85

## THE MENU

### TAPAS

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
Langues d'oiseaux (rise shaped pasta) risotto, Smoked basque blue cheese, Périgord walnut	11
Beef cecina croquetas	14

## STARTERS

Razor clams just seared in white wine, virgin sauce with piquillos and preserved lemons	17
Red mullet and kohlrabi crudo, red mullet liver condiment with citrus ponzu vinaigrette	15
Veal tartare vitello tonato style egg white mimosa with capers	20
Garbenzos cooked like in the Basque Country with chorizo and rock octopus	19
“La Belle de Marsan” white Landes asparagus, just roasted trout roe, peel dressing	22
Terrine of duck foie gras from les Landes Confit with Timut pepper	22

## MAIN COURSES

Broccoli gnocchi, just roasted ribs and florets with roasted hazelnuts and sheep's milk blue cheese emulsion	25
Low-temperature veal chuck, seasonal vegetables yellow wine sauce,	32
Toro as done in Saint-Jean de Luz, saffron rust	for 2 pers. 62
Roasted scallops in their shell cauliflower cream, virgin with blood orange	38
Lamb shoulder confit, spring garnish, real jus	for 2 pers. 86
Hay-smoked whole yellow Landes chicken creamy polenta, fresh watercress salad	for 2 pers. 80

## DESSERTS

Ardi Gasna cheese selected by Beñat, fruits of the moment chutney, home-baked bread with dried fruits	12
All-chocolate cup: cream, mousse, crumble and sauce	14
Producer apple roasted with spices and flower honey, creamy rice pudding	12
Pavlova with candied pears, pink berries and dill	14
Like a vacherin...chestnut-glazed parfait, clementine confit, chestnut cream	12
Our « signature » baba soaked in Darroze 4 year old Armagnac,, whipped cream with muscovado sugar	14

# THE BRUNCH MENU

## ON YOUR TABLE

Baguette, semi-salted waxed butter, lemon jam and candied peel  
Smoothie of the day  
Your choice of hot beverage (filtered 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 gravelax 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 Padron  
or  
Broccoli gnocchi, sheep's blue cheese emulsion, roasted hazelnuts

## DESSERTS TO SHARE

Sicilian pistachio cookie, dark chocolate chunk, pistachio praline  
Creamy rice pudding, spiced roasted apple fruit, salted butter  
caramel  
Afghan-style Maltese orange salad, roasted dried fruit



# 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
Gariguette strawberry	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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Și Je n'auriști acat'niș

J'amașt p'ut. et

eti  
barman



Jeu Cocteau  
\* 1967

# OUR SIGNATURE COCKTAILS

## MADAME SPRITZ

16

*The classic Spritz revisited with a floral twist.*

Bas-Armagnac 8 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

## BLOODY MARY

16

*A fresh, lemony Bloody Mary with tangerine  
and our homemade spicy mix that makes it so unique.*

Vodka infused with Timut pepper, mandarin, spicy mix,  
tomato juice

## 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.

## CHAMPAGNE

12 cl

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

20

## WHITE WINE

12 cl

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

10

Domaine Fabien Jouves, VDF, Les Pièces longues  
2022, Cahors, France

12

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

14

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

14

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

15

# WINE BY THE GLASS

## ROSÉ WINE

12 cl

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

10

## RED WINE

12 cl

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

8

Domaine Henri & Gilles Buisson  
2022, Bourgogne, France

14

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

14

Domaine Combier, Crozes Hermitage  
2022, Rhône, France

15

Château Massereau, Graves  
2013, Bordeaux, France

15

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

30