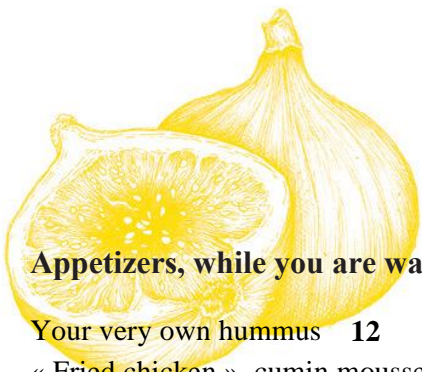


Jòia

PAR
HÉLÈNE DARROZE



Appetizers, while you are waiting...

- Your very own hummus 12
« Fried chicken », cumin mousseline 14
Padron pimientos, a la plancha 9

OUR 3 COURSES MENU 58€

TO START....

- Jerusalem Artichoke polenta, ham, slow cooked egg, burnt bread powder
or
Beetroot, cream and trout eggs from Banka, fresh herbs
or
Country style terrine, pickled vegetables, baby gem



TO FOLLOW...

- Conchiglioni pasta, endives, vegetables jus
or
Pan fried scallops from Erquy, cauliflower puree, mascarpone
or
Ibaïona pork ribs cooked with Tandoori spices, carrot, herbs and meat jus

CHEESE AND DESSERTS...

- Ardi Gasna cheese from South West of France, dried fruits home made bread
or
Pear, poached in vanilla, chocolate cake, chocolate sauce, vanilla ice cream
or
Banoffee pie, almond crumble, bananas, caramel and whipped cream

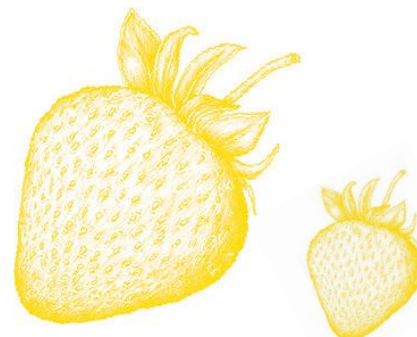


Or SIGNATURE DISHES FROM JOIA, TO SHARE BETWEEN 2...

- Foie gras terrine, from the Landes, roasted plum and brioche
Braised Octopus, taggiasche olives, lemon and coriander (*suppl. 6 p.p*)

Or JOIA's SIGNATURE DISHES, TO SHARE BETWEEN 2...

- Line caught hake from Saint-Jean de Luz, Padron pimientos, chimichurri sauce (*suppl. 12 p.p*)
Veal chop, D'arbois white wine sauce, wild mushrooms and tarragon (*suppl. 18 p.p*)
Roast honeyed carrots (*suppl. 5 p.p*)
Crispy potatoes with grated cheese and rosemary (*suppl. 5 p.p*)



Or JOIA's SIGNATURES...

- Baba XXL, soaked in Armagnac "Darroze", cardamom whipped cream (*suppl. 8 p.p*)
Pavlova, raspberry flavored whipped cream, fresh figs and raspberry

Prices in euros, tax and service included. Meat origin : Scotland, France
Our filtered water « Aquachiarà », still or sparkling 2€.