

# Valentine's Day

## MENU

*Wednesday 14th of February 2024*

### TO BEGIN

Smoked sardines tartlet, Granny Smith apple and finger lime

Foie gras terrine from the Landes, Timut pepper

—

Yellow pollack from Saint-Jean-De-Luz as ceviche,  
beetroot and hibiscus

Pontoise cabbage and blue Brittany lobster stuffing,  
yuzu kosho beurre blanc

Confit lamb shoulder, « feuille à feuille » of Jerusalem artichoke  
and black truffle from Périgord, braised jus

Andoa 70% chocolate delicacy,  
orange marmelade and cream

**95€ per person, drinks not included**

# Jòia

PAR  
HÉLÈNE DARROZE