

JÒIA

PAR
HÉLÈNE DARROZE

STARTERS TO SHARE

Burrata Pugliese, wild asparagus, peas and kiwi, mint and almonds pesto
Organic egg from Alexandre's farm, Cantabria anchovies, baby gem lettuce
Catch of the day ceviche, passion fruit vinaigrette



MAIN COURSE OF YOUR CHOICE

Arborio black rice, squid and clams with chorizo, Reggiano parmesan emulsion

or

White asparagus from the Landes, potato gnocchi, wild garlic emulsion

or

Breaded mackerel from Saint-Jean-De-Luz, guindilla tartar sauce, spinach salad

or

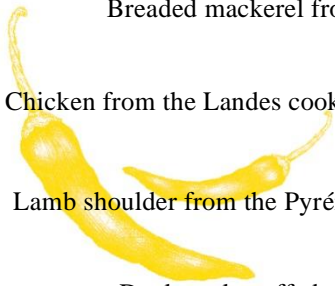
Chicken from the Landes cooked in Arbois wine, green Mallemort asparagus and wild mushrooms

or

Lamb shoulder from the Pyrénées, confit shallots, creamy polenta with parmesan cheese (2 pers)

ou

Duck neck stuffed with lamb sweetbread and white chard, glazed with honey,
mashed potatoes and jus (2pers) **suppl. 10€ per person**



DESSERT OF YOUR CHOICE

Ardi Gasna cheese, quince paste, homemade country bread with dry fruits

or

Brownie topped with Venezuelan Araguani chocolate cream, chocolate and honey sauce, sobacha ice cream

or

« All around peanuts » with Soustons peanuts

or

Blood orange pavlova, orange blossom sorbet, whipped almond cream

or

Our signature baba, soaked in 8 years Darroze Armagnac, whipped cream, kiwi and apple **suppl. 5€**



Starters, main and dessert : 68€ per person

Starters, 2 mains and dessert : 85€ per person

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39 RUE DES JEUNEURS — PARIS II^e

JOIAHELENEDARROZE.COM