

# JÒIA

PAR  
HÉLÈNE DARROZE

## STARTERS TO SHARE

« Belles du Marsan » white asparagus, wild garlic mousseline, tuna heart bottarga  
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*

Potato gnocchi with roasted and crispy artichoke, barigoule juice, Taggiasche olives and tarragon

*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

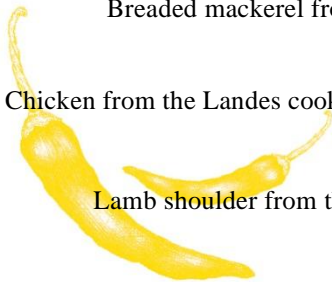
*or*

Lamb shoulder from the Pyrenees, puntarella and radicchio, blood orange (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**

**JÒIA PAR HÉLÈNE DARROZE**  
39 RUE DES JEUNEURS — PARIS II<sup>e</sup>  
**JOIAHELENEDARROZE.COM**