

Jòia

PAR
HÉLÈNE DARROZE



Jean Cocteau
* 1962

IF IT'S NOT HAPPINESS, IT'S CLOSE...

This **motto** has guided me throughout my life, and now more than ever, it is at the heart of my approach. After eighteen years of great gastronomic moments, I wanted to create something unusual at **39 Rue des Jeûneurs**, a place that **speaks to my roots and gives you wings**: a neighbourhood spot conducive to **meeting and sharing, to confidences and gatherings**, to time for yourself and with others.

A tasteful establishment that **combines high standards with simplicity**, local dishes with delicacies from afar, **traditional recipes** with **haute couture** cocktails; an elegant, epicurean setting in which to forge bonds and share good times. Drawing on all my experiences, it is a place that brings people together and reflects who I am. I invite you into my home, where you are welcome to make yourselves at home.

— *Hélène Darroze*

OUR SIGNATURE COCKTAILS

SIGNATURE

MADAME SPRITZ

16

The classic Spritz revisited with a more floral touch.

Bas-Armagnac 8 years old from Maison Darroze, St Germain liqueur,
Aperol, Prosecco Treviso Rustico

GIOIA

16

Refreshing, aromatic with citrus flavours.

Vodka, white vermouth, bergamot syrup with fennel seeds, pink grapefruit
soda

MARGARITA MEZCAL

16

*Smoky and spicy flavours combine to give power and energy on the
palate.*

Mezcal, triple sec, salt and Espelette pepper

A FEW TAPAS TO SHARE

Homemade guacamole	13
Sardines, toasted country bread, Espelette pepper butter	15
Fried chicken, cumin mousseline, burnt lime	14
Our country terrine	14





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digestion
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Je Croteau
* 1962

HELÈNE'S MENU

3 STARTERS TO SHARE

1 SHARING PLATE

2 DESSERTS TO SHARE

For the entire table only

85 euros per person

STARTERS

Scallop nuts wrapped in crispy smoked bacon,
sweet potato pickles and Piedmont hazelnuts
in tangy chicken stock 18

Like a sashimi of bluefin tuna from Saint-Jean
de Luz, multicoloured radishes, ponzu vinaigrette 22

Roasted beetroot and smoked eel cream, pike roe
and sorrel 16

Roasted pumpkin and chanterelle mushrooms,
creamy burrata and roasted pumpkin seeds 19

Terrine of Landes duck foie gras
with wine of the Gods 22

MAIN COURSES

Einkorn risotto with citrus fruits and Jerusalem
artichokes, homemade pickles and Buddha's hand 22

Blue lobster stuffed cabbage, beurre blanc
with yuzu kosho 36

Spanish-style line-caught hake from Saint-Jean de Luz,
fried garlic, Espelette pepper and flat-leaf parsley **for 2 pers. 70**

Matured Salers du Cantal beef sirloin, shallots
confit in red wine and beef marrow 35

Yellow chicken stuffed with duck foie gras and wild
mushrooms under the skin 40

Confit suckling pig shoulder,
whole capers, datterino tomatoes and basil **for 2 pers. 73**

ACCOMPANIMENTS

Crispy potatoes with Basque sheep's cheese and fried rosemary	8
Young carrots with honey and bay leave	8
Creamy polenta with Parmesan cheese	12

DESSERTS

Ardi Gasna selected by Beñat, chutney made from seasonal fruit, homemade bread with dried fruit	12
For chocolate lovers, an "all chocolate" slice	14
Chestnut biscuit, lemon cream and chestnut cream	14
Chanteclerc apple crumble with candied ginger, milk ice cream	14
Corsican clementine pavlova with Madagascan vanilla Chantilly	14
Our signature orange baba soaked in Darroze Armagnac, whipped cream with orange blossom	for 2 pers. 28
The unmissable mille crêpes with matcha and lemon cream	12
The Espresso Martini	16

About the origin of our meat,

Beef, suckling pig, poultry: birth, rearing and slaughter: France

SOFTS

MOCKTAILS

VIRGIN BASIL SMASH	10
Homemade basil syrup, lime, cucumber soda	
SHIRLEY NON PLUS	10
Grapefruit soda, bergamot syrup	

COOL DRINKS

Apricot	250ml	6,8
Tomato	250ml	8
Gariguette strawberry	250ml	9
Raspberry	250ml	9

TEAS

Genmaïcha – Japan	5,5
Kinihira – Rwanda	5,5

COFFEE

Assemblage Hélène Darroze x Le Café Alain Ducasse

Espresso	3,5
Double espresso	5,5
Cappuccino	7
Macchiato	4,8

INFUSIONS

Verbena – Linden	5,5
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