

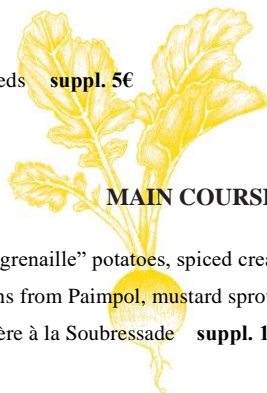
LE SEMAINIER

STARTERS

Butternut veloute, chestnut and oxalis

Slow cooked egg, salsify, Bayonne ham and yellow wine emulsion

Raw and cooked butternut, Pugliese burrata, basil pesto and pumpkin seeds **suppl. 5€**



MAIN COURSES

Lamb, “grenaille” potatoes, spiced cream

Pork belly, beans from Paimpol, mustard sprouts

Place from Saint-Jean-De-Luz, leeks à la flamme, marinière à la Soubressade **suppl. 10€**

DESSERTS

Coffee and cardamom tiramisu

Andoa 70% chocolate crème brûlée infused with smoked cocoa nibs, Earl Grey ice cream

Genuine Darroze 8-year-old Armagnac baba, mascarpone cream, Darroze coffee **suppl. 5€**

Starter – Main – Dessert **35€**

Foie gras terrine from the Landes, Timut pepper

Limousin veal chop, veal jus and shallots

Pavlova mont-blanc style, Madagascar vanilla chantilly, chestnut-vanilla ice cream

SIGNATURES

for 2 pers 22€/ pers

for 2 pers 33€/ pers

11€



JÒIA PAR HÉLÈNE DARROZE
39 RUE DES JEUNEURS — PARIS 11^e

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DRINKS

WINES BY THE GLASS

Champagne Nathalie Falmet Brut Majeur, Côte des Bar, Champagne, France **20**

White wines

Chablis Premier Cru, Bourgogne, France **11**

Bourboulenc, Grenache Blanc, Clairette, Vermentino, Domaine de la Verrerie, Provence, France **9**

Chenin Blanc, Domaine de Bellivière, « L'Effraie », Loire, France **11**

Red wines

Syrah, « Homa », Les Vignerons Parisien ; Vin de France **10**

Grenache, Syrah, Carignan, Domaine de la Verrerie, Lubéron, France **9**

Pinot Noir, Domaine Dubreuil Fontaine, Bourgogne, France **10**

ARMAGNACS DARROZE

Assemblage 20 years old (5cl) **14**

Assemblage 60 years old (5cl) **40**

Millésime 1983 - Domaine Le Tuc (5cl) **22**

Millésime 1967 - Domaine de Bellair (5cl) **34**

HOT DRINKS

Coffee

Expresso - Assemblage Hélène Darroze x Le Café Alain Ducasse - Brazil **3,5**

Decafeine - Ethiopie **3,5**

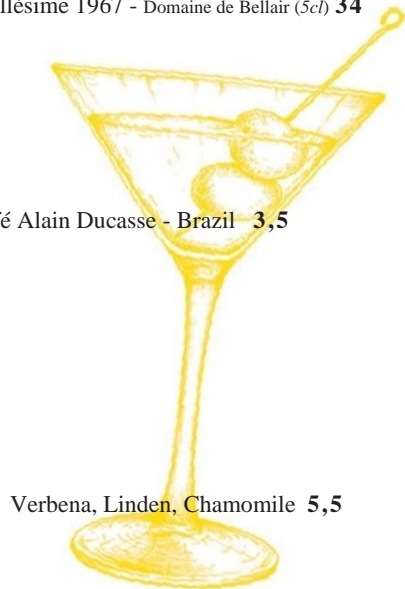
TEA AND INFUSIONS

Genmaicha - Japon **5,5**

Green tea with a cereal taste brought by toasted rice added to Bancha tea leaves

Kinihira - Rwanda **5,5**

Strong, woody African black tea with fruity flavours



Verbena, Linden, Chamomile **5,5**