

LE SEMAINIER



STARTERS

“All broccoli” tartlette, emulsified haddock cream

Soft-boiled egg, celeriac cooked in a natural way, leaves vinaigrette

Veal tartare in a way of a vitello tonnato (**supp. 5€**)



MAIN COURSES

Traditional Osso buco, seasonal vegetables

Seared catch of the day, roasted tomato, cottage cheese with herbs

Chicken from the Landes, mashed peas and wild mushrooms (**supp. 10€**)



DESSERTS

Ardi Gasna cheese, quince paste (**supp. 5€**)

Pot of verbena cream, sour apricot jam

Ciflorrette strawberry tart, diplomate vanilla cream
(limited quantity)

Starter – Main – Dessert 38€

Starter – Main or Main – Dessert 32€



SIGNATURES

Foie gras terrine with Timut pepper, seasonal fruit chutney (2 pers) **22€/ pers**

Roasted monkfish tail, crunchy fennel salad, sweet pepper

piperade (2pers) **37€/ pers**

Our signature baba to share, soaked in Darroze Armagnac,
fennel seeds whipped cream (2pers) **13€/ pers**

JÒIA PAR HÉLÈNE DARROZE
39 RUE DES JEUNEURS — PARIS II^E

JOIAHELENEDARROZE.COM