

# Jòia

PAR  
HÉLÈNE DARROZE



Jean Cocheau  
\* 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

### HONEY ARMAGNAC

16

*Between intensity, freshness and indulgence*

Bas-Armagnac Darroze Mixology VS, lemon juice, honey-peach syrup, sparkling water

### 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

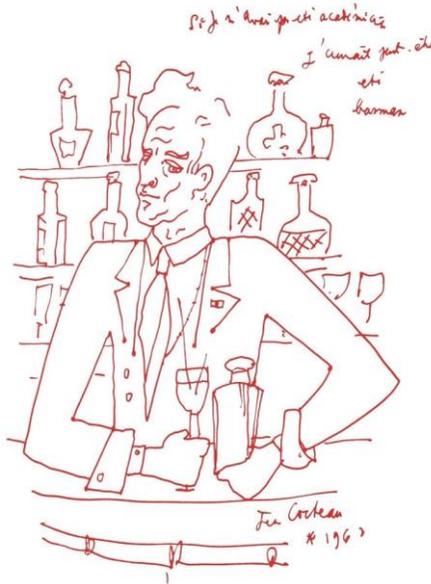
16

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

Mezcal, lemon juice, 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





# 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
Mexican chocolate tartlet - buckwheat	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	<b>for 2 pers. 28</b>
The unmissable mille crêpes with matcha and lemon cream	12
To match desserts “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

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

## INFUSIONS

Verbena – Linden	5,5
------------------	-----