

Joio

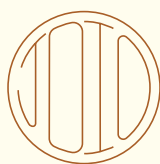
[joio] provençal
n.f. Allégresse, Liesse, Joie
n.f. Exultation, Rejoicing, Joy



OUVERT DU MARDI AU SAMEDI SOIR
OPEN FROM TUESDAY TO SATURDAY EVENING



PRIX EN EURO NETS
TAXES ET SERVICE INCLUS



PRICES IN EURO
TAXES AND SERVICE INCLUDED



JOIO

Apéritivo à Partager !

Dès 18h30

LES TARTINABLES DE PIERROT... TERROIR D'UZÈS

90gr

Tapenade Verte	Olives vertes, anchois, câpres, ail, huile d'olive, aromates	9€
Délice d'Artichaut	Artichauts, huile de colza, aromates	9€
Crème d'Ail	Ail, huile de Colza, poivre, aromates	9€
Panache Provençal	Olives noires & vertes, tomates, ail, piment fort, huile de colza	9€
Olivade Figue	Olives noires, ail, figues, huile d'olive & colza, aromates	9€
Poivronade	Poivrons, ail, huile de colza, poivre, aromates	9€
Anchoïade	Anchois, ail, huile de colza, aromates	10€

LA PLANCHE DE SAUCISSON ARTISANAL À TRANCHER

100gr

Saucisson de taureau	11€
Saucisson aux cèpes	11€
Saucisson nature pur porc	11€
Saucisson du moment	11€

LES FROMAGES DU TERROIR

Pélardon des Cévennes	8€
Pérail	7€

LA SIGNATURE JOIO

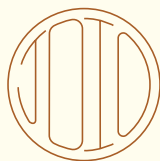
La Focaccia maison	6€
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LA SUGGESTION INCONTOURNABLE...

IGP Pays d'Oc - Simple comme un bon rouge - Collines de Bourdic
(75cl) 20€ • (14cl) 5€

Cépages: Syrah, Nielluccio, Cinsault
Couleur rouge grenat clair, Cuvée gourmande aux notes de cerise noire et framboise

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A La Carte

NOTRE CHEF YOVEN CHICHE
A LE PLAISIR DE VOUS PRÉSENTER SA CARTE DE PRINTEMPS

Entrées

Asperges vertes du jardin D'Alix, 14€
En coulis et copeaux, Stracciatella, croûtons.

Focaccia, 14€
A l'huile d'olive, brousse condimentée, Coppa.

Ceviche, 14€
Filet de Maigre, kumquat, radis, huile verte.

Plats

Linguine, 24€
A la truffe et comté affiné.

Gambas, 25€
Flambées au pastis, risotto à la bisque de Homard,
tuile parmesan, condiments de saison.

Pêche du jour, 22€
Carottes en crémeux acidulé, Gomasio, beurre blanc.

Quasi de Veau, 26€
Cuit en basse température, asperges blanches,
pommes de terre grenaille gratinées, jus réduit.

Desserts

Assiette de fromages, 9€
Chèvre, Brebis et Vache.

Baba, 9€
Agrumes et Rhum.

Tiramisu, 9€
Traditionnel, au café.

L'Ardoise du Marché

**TOUS LES MIDIS
DU MERCREDI AU DIMANCHE**

Entrée / Plat ou Plat / Dessert 24€

Entrée, Plat, Dessert 29€

Menu Enfants

18€

Entrée :
Stick mozzarella

Plat :
Coquillettes, jambon blanc, comté

Dessert :
Crème glacée artisanale

Le Menu du Soir

DU MERCREDI AU DIMANCHE
ENTRÉE, PLAT, DESSERT : 45€ PAR PERSONNE

Entrées

Asperges vertes du jardin D'Alix,
En coulis et copeaux, Stracciatella, croûtons.

ou

Focaccia,
A l'huile d'olive, brousse condimentée, Coppa.

Plats

Linguine,
A la truffe et comté affiné.

ou

Gambas,
Flambées au pastis, risotto à la bisque de Homard,
tuile parmesan, condiments de saison.

Desserts

Assiette de fromages,
Chèvre, Brebis et Vache.

ou

Tiramisu,
Traditionnel, au café.

JOIO

Apéritivo to Share !

From 6.30 pm onwards

SPREADS BY PIERROT... UZÈS TERROIR

90g

Green tapenade	Green olives, anchovies, capers, garlic, olive oil, herbs	9€
Artichoke delight	Artichokes, rapeseed oil, herbs	9€
Garlic cream	Garlic, rapeseed oil, pepper, herbs	9€
Provençal flair	Black and green olives, tomatoes, garlic, chili pepper, rapeseed oil	9€
Olive and fig	Black olives, garlic, figs, olive and rapeseed oil, herbs	9€
Bell pepper	Bell peppers, garlic, rapeseed oil, pepper, herbs	9€
Anchovy	Anchovies, garlic, rapeseed oil, herbs	10€

OUR PLATTER OF ARTISANAL DRIED SAUSAGE TO SLICE AND SHARE

100g

Bull sausage	11€
Cep/porcini mushroom sausage	11€
Pure pork natural sausage	11€
Seasonal sausage	11€

TERROIR CHEESES

Cèvennes pélardon (goats cheese)	8€
Pérail (whole sheep's milk creamy cheese)	7€

JOIO SIGNATURE BREAD

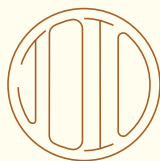
Homemade focaccia (Italian flat bread)	6€
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A SUGGESTION YOU DON'T WANT TO MISS

IGP* Pays d'OC – The pleasure of a good and uncomplicated red wine
Collines de Bourdic. *Protected Geographical Indication
75 cl bottle : 20€ • 14 cl glass : 5€

Grape varieties : Syrah, Nielluccio, Cinsault
Pale garnet red colour, aromatic with black cherry and raspberry notes

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A La Carte

OUR CHEF, YOVEN CHICHE IS VERY PLEASED
TO PRESENT HIS SPRING MENU

Starters

- Fresh green asparagus from jardin D'Alix,** 14€
In a sauce and in shavings, Stracciatella*,
crunchy toasted bread cubes. (Italian egg drop soup)
- Focaccia,** 14€
With olive oil, pickled fresh ewe's milk cheese,
Coppa* (dry-cured pork).
- Ceviche,** 14€
Fillet of shade-fish, kumquat, radish, green oil.

Main Courses

- Linguine,** 24€
Pasta with truffle and ripened Comté cheese.
- Gambas,/large prawns** 25€
Fricassee of gambas flavored with Pastis*, (anise-flavored alcohol),
lobster bisque risotto, parmesan biscuit, seasonal pickles.
- Fresh fish, catch of the day,** 22€
Creamy tangy carrots, Gomasio, buttery sauce.
- Tender rump of veal,** 26€
Slow-cooked at a low temperature, white asparagus,
Oven-baked baby new potatoes, reduced cooking juices.

Desserts

- Cheese platter,** 9€
Goat's, Sheep's and Cow's milk cheeses.
- Baba, (sponge cake)** 9€
Citrus fruit and rum.
- Tiramisu,** 9€
Traditional coffee tiramisu.

Specials of the day on the blackboard

LUNCHTIME FROM WEDNESDAY TO SUNDAY

Starter & Main dish 24€
or Main dish & Dessert

Starter, Main dish, Dessert 29€

Children's Menu

18€

Starter :
Mozzarella cheese stick

Main dish :
Macaroni, cooked ham, comté
cheese

Dessert :
Artisanal ice cream

Evening Menu

FROM WEDNESDAY TO SUNDAY
STARTER, MAIN DISH, DESSERT : 45€ PER PERSON

Starters

Fresh green asparagus from jardin D'Alix,
In a sauce and in shavings, Stracciatella*,
crunchy toasted bread cubes. (Italian egg drop soup)

or

Focaccia,
With olive oil, pickled fresh ewe's milk cheese, Coppa* (dry-cured pork).

Main Dishes

Linguine,
Pasta with truffle and ripened Comté cheese.

or

Gambas,/large prawns
Fricassee of gambas flavored with Pastis*, (anise-flavored alcohol),
lobster bisque risotto, parmesan biscuit, seasonal pickles.

Desserts

Cheese platter,
Goat's, Sheep's and Cow's milk cheeses.

or

Tiramisu,
Traditional coffee tirasmisu.