

Starters

14€

Tuna tartar, basil and green apple, crisp, wasabi mayo and mousse + 2 €

Crispy soft boiled egg, fregola sarda, wild mushrooms, Ardi Gasna and chorizo

“Gravlax” Basque trout, panisses, red meat radish, pear and cordifolia

Crab meat, smoked eel, cauliflower cream and puffed rice + 3 €

White beans from Paimpol : iced velouté and salad, calf’s head and piquillos ice cream

Main Courses

22€

Cod in a citrus fruits crust, squids, black radish and beetroot humus

The pork : belly, trotters, cheek, sausage and croquette, parsnip / coffee and crisps

Sea bass and black pudding roast, butternut in different ways and sweet chili condiment

Farmer duckling : breast & crusty leg, macaroni and kumquats + 3 €

Rabbit saddle stuffed with chanterelles, served for 2 people, pumpkin, chestnuts and artichokes

Desserts

12€

Cheeses from the farms Bethanoun and Elgarrekin

Basque cake

French toast and mascarpone ice cream

Chocolate: ganache, mousse, crusty and peanut ice cream with smoked salt

Hazelnut biscuit, “caraque” chocolate, praline ice cream and caramelized cocoa nibs

Fresh figs, lemon coulis and cream, grape sorbet, meringue and spéculos +2 €

Lunch menu from Monday to Friday, except holidays

23€/pers.

Starter à la carte + **today's special**

or **today's special** + dessert à la carte

Lunch menu from Monday to Friday, except holidays

28€/pers.

Starter à la carte + **today's special** + dessert à la carte

Menu

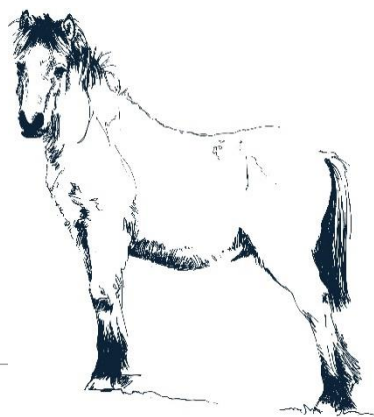
37€/pers.

Starter + main course + dessert

Menu degustation « surprise »

65€/pers.

6 courses, served for the whole table



Prix net, service compris