

Starters

14€

Salmon from Duplessis house, mango / citrus fruits coulis, granola, glasswort and radish
Parmesan cappuccino and crisp, grapes, mushrooms, smoked eel and “Ospital” cooked ham
64°C egg, pork trotters’ and marrow croquette, pumpkin, chestnuts and foie gras + 3 €
Lacquered octopus, remoulade celery, green apple, squid ink mayo and peanut crisp + 2 €
Gambas and sea bream tartar, beetroot gazpacho and sorbet, bread crisp

Main Courses

22€

The pork: cheek, belly, chine and lard, parsnip, chives oil and ham foam
Cod roasted with Ibañama lard, white beans from Paimpol, chorizo broth and girolles + 2 €
Farmer guinea fowl breast stuffed with lovage, chanterelles and confit celery with smoked oil
Pollack, broccoli mousseline, romanesco cabbage, cottage cheese with sesame and melba
The duck from Uhartia farm cooked for 2 people: breast, crunchy legs, royale of foie gras / miso,
Basque corn polenta and red cabbage + 4 € / pers.

Desserts

12€

Cheese platter and cherry jam
Basque cake
French toast and mascarpone ice cream
Chocolate: ganache, mousse, crusty and peanut ice cream with smoked salt
Grapefruit, Sare honey ice cream, “Bastidarra” yoghurt mousse + 2 €
Dulce de leche cream, coffee ice cream, fresh banana, Bailey’s mousse and cocoa nibs

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.

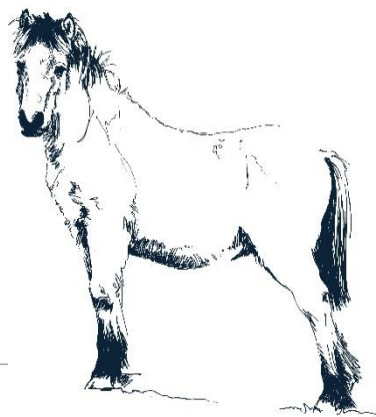
Starter + main course + dessert

Menu degustation « surprise »

65€/pers.

6 courses, served for the whole table

**It is possible that our dishes contain allergenic products.
Keep us informed of any intolerances or allergies.**



Prix net, service compris