

Starters

14€

Mackerel escabeche, horseradish ice cream, feta, cucumber, peanut crisp
Beef tail and mushrooms raviolis, green asparagus raw and velouté, "Bastidarra" sheep's milk curds
Crispy soft boiled egg, pork trotters', foie gras and black pudding terrine, pickles and mustard mayo
Red tuna tartar, ajo blanco, piquillos mousse and panisses + 2€
Crab meat, walnut oil sabayon, quinoa salad with eel and green apple + 4€

Main Courses

22€

Monkfish roasted with bacon and olives cooked for 2 people, einkorn with confit lemon and grilled artichokes + 8€ for both
Veal shank confit and head croquette, green asparagus with lard and mustard soubise sauce
Cod in a parmesan crust, eggplants, tomato powder and ramps
Pork belly, baby carrots, chorizo / citronella coulis and pine nuts crumble
Farmer duckling breast roasted and stick of confit leg, Basque corn polenta, green peas purée and kumquat + 2€

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
Pineapple, Piña Colada mousse, coconut sorbet and pistachio biscuit + 2 €
Kiwi from Adour, cream of Orelys chocolate, grilled corn ice cream and sesame crisp

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

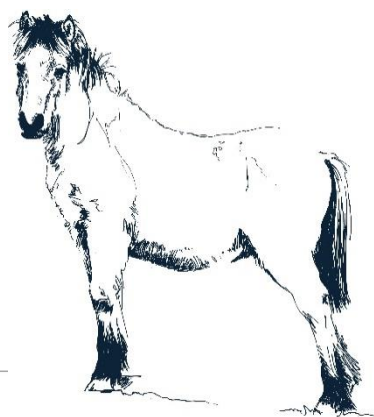
37€/pers.

Starter + main course + dessert

Menu degustation « surprise »

65€/pers.

6 courses, served for the whole table



Prix net, service compris