

## Starters

14€

Goat cheese raviolis, xistora Basque sausage, buckwheat cream and coconut/ artichoke velouté  
Warm calf's head carpaccio, crispy soft boiled egg, tarragon mayonnaise  
Gambas, sea bass and grapefruit tartar, piquillos ice cream and crispy crisp +3€  
Royal salmon marinated with mustard seeds, yoghurt with brown butter, apple, lemon condiment and macadamia  
Crusty octopus from Galicia with basil and old cured ham, quinoa and garlic/ Savora cream +2€

## Main Courses

22€

Lamb shoulder slowly confit, served for 2 people, spring green peas and baby squid + 8€ for both  
Pork cheeks and trotters, Basque brown corn and chorizo crisps and risotto, Colonnata lard  
Cod with soya sauce, horseradish, asparagus, artichokes, spring onions and clams with parsey  
Farmer duckling breast, lukinka, fennel mousseline and confit of red onions/ amaretto +2€  
Pollack roasted with Ibaïama bacon, gratinated asparagus, tonato/ sesame sauce, New Zealand spinach and mushrooms salad

## Desserts

12€

Cheeses from the farms Bethanoun and Elgarrekin  
Basque cake  
French toast and vanilla ice cream  
Chocolate: ganache, mousse and crumble, peanut ice cream with smoked salt  
Raw mango with vanilla, banana sorbet, pistachio cake and passion fruit cream +2€  
Hazelnut praline, chocolate/ coffee, almond ice cream and espresso mousse

**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

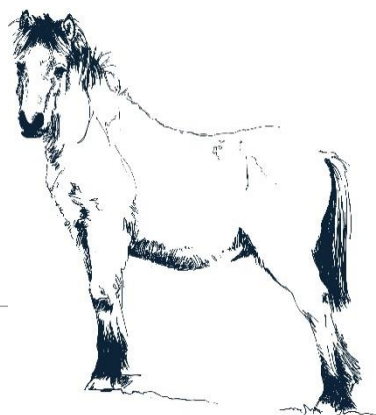
Starter / main course / dessert

37€/pers.

## Menu degustation « surprise »

6 courses, served for the whole table

65€/pers.



Prix net, service compris