

## Starters

14€

Marinated haddock, peanuts, horseradish creamy, fava beans and quinoa crisp

Red tuna tataki, eggplant caviar, puffed tapioca, piquillos ice cream and tonnato sesame + 3 €

Crispy soft boiled egg, white asparagus, calf's head croquettes, sabayon and nuts crumble

Simmental beef tartar with buckwheat, lemongrass foamy, smoked eel, beetroot sorbet and chickpea fries + 2 €

Smoked mackerel fillet, yoghurt, onions and cucumber with herbs

## Main Courses

22€

Braised beef cheek, asparagus, duck liver ravioli, watercress velouté + 2 €

Cod fish in a citrus crust, baby carrots, fruit passion sauce and razor clams tartar

The pork : cheek, belly, trotters and lard, artichokes, spring onions and ham foamy

Roasted monkfish with bacon and olives cooked for 2 people, green peas with ham and ricotta cheese croquettes + 4 € / pers.

Farmer duckling breast, Basque corn polenta, button mushrooms, liquorice broth and cereals

## 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

First strawberries, pistachio/wasabi ganache, lemon meringue and verbena ice cream + 2 €

Bergamot jelly, lemon sorbet, milk mousse and crumble

## 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.

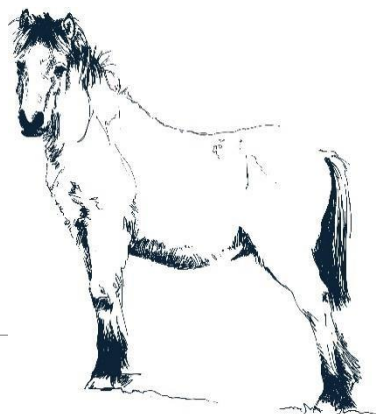
Starter + main course + dessert

## 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

