

## Starters

14€

Foie gras ravioli from Uhartia farm, salad and herb broth, cottage cheese, toasted bread and black pork ham + 4 €

Veal tartar with buckwheat, basil sorbet and yellow tomato coulis

Smoked mackerel, fennel with vinegar, dill mayo and crispy anised

Creamy egg yolk, green peas coulis, ricotta cheese croquette, bottarga, anchovies and horseradish

Marinated bonito, beetroots : houmous, meringue, tangy and yoghurt sauce

## Main Courses

22€

Pork : belly and cheek, mushrooms, artichokes, lemon condiment and tonka foamy

Cod fish in a parsley crust, small spelt of "paella", crispy octopus, carrot / saffron mousse +2 €

Farmer chicken breast with chorizo, Basque corn, creamy sweet pepper / lemongrass

Pollack with ham, potato stuffed with eggplants, snow peas / gazpacho

Roasted veal rump, cooked for 2 people, fricassee of vegetables, fries chickpea, tzatziki macadamia / piquillos + 3 € / 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

Cherry batter pudding, farm cream with amarena and griottes cherries sorbet

Pavlova, white chocolate / tonka creamy, red fruits and strawberry sorbet + 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.

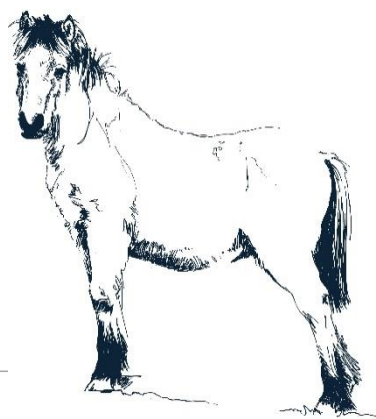
Starter + main course + dessert

Menu degustation « surprise »

6 courses, served for the whole table

65€/pers.

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



Prix net, service compris