

Starters

14€

Banka trout, homemade tarama, beetroots : houmous, marinated, pickles & corn crisp
Beef ravioli with foie gras, raw mushrooms, some vegetables and pine buds soup + 2 €
Pan-fried Galicia octopus, citrus condiment, buckwheat vinaigrette and Jerusalem artichoke + 3 €
Red tuna tartar with sesame, creamy egg yolk, acidulous figs and yoghurt sauce
Calf's head carpaccio, wasabi ice cream, fries chickpea with chorizo, old parmesan and smoked horseradish

Main Courses

22€

Pork : belly, Txistorra sausage, cheek, conchiglioni stuffed with pork trotters, artichokes and ham foam
Seabass with Ibaïama lard, white beans salad, herbs foam and snails croquettes
Farmer duckling breast, butternut, gingerbread, mirabelle plum and parsnip crispy + 2 €
Codfish in a mustard crust, chicory with nuts, oyster mushroom, celery and green apple
Roasted veal rump, cooked for 2 people (only for 2), Basque corn, chanterelles, Ossau Iraty cheese and black pork ham + 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
Pineapple, passion creamy, exotic sorbet, meringue and lemon mousse
Sweet puffs stuffed with speculoos, fresh figs and cardamom ice cream + 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.

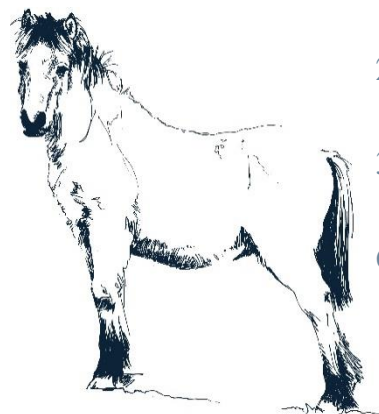
Starter + main course + dessert

Menu degustation « surprise »

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