

## Starters

14€

Mi-cuit red label salmon, onions / sesame crumble, beetroots and Jerez mousse  
Seabream and gambas tartar, mustard sorbet, lime hummus and poppy seeds crisp  
Creamy egg yolk, Uhartia farm Foie Gras, Ospital black pudding and artichokes soup + 3€  
Gipuzkoa Cod, purple cauliflower and whelks salad, chorizo and Yuzu hollandaise sauce + 2€  
Calf's trotters and veal shank croquette, baby gem lettuce, pickles and horseradish mousse

## Main Courses

22€

Confit milk fed lamb shoulder from Basque country, cooked for 2 people (only for 2), vegetables fricassee and small potatoes, Basque corn croquettes + 4€/pers.  
Hake fish à la plancha, carrots : mousseline, confit, raw and creamy, yoghurt and dried fruit crisp  
Braised beef cheek, mashed sweet potatoes, Savora sauce, black pork ham and pumpkin seeds  
Iberian crispy pork belly, pig-trotters croquettes, spiced green cabbage, peanuts crumble and lemongrass / coconut broth  
Nuts-crusted cod fillet, watercress, fennel, chicken and shiitakes mushrooms ravioli

## Desserts

12€

Cheese platter and cherry jam  
Basque cake  
French toast and mascarpone ice cream  
Chocolate: ganache, mousse, crumb and peanut ice cream with smoked salt  
Adour kiwi, ganache and white chocolate / wasabi ice-cream, buckwheat crumble and soft cottage cheese mousse  
Clémentines ; fresh fruit and sorbet, lemon creamy, sweet crust and Italian meringue + 2€

## Lunch menu from Monday to Friday, except holidays

Starter à la carte + **today's special** or **today's special** + dessert à la carte 23€/pers.

Starter à la carte + **today's special** + dessert à la carte 28€/pers.

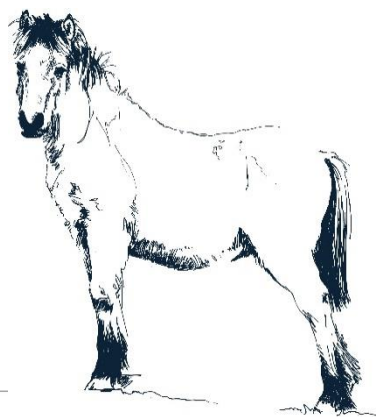
**Menu** 37€/pers.

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