

TO SHARE

- Oysters, buckwheat pancake – sweet and sour shallot.....19
- Madiran mushroom pie, black pudding, undergrowth foam.....16
- Eggplant croquette with chorizo, almond – guindillas.....15
- Plant sushi, cider pickles – capers.....12

STARTER

- Fish carpaccio, menthol cucumber and sheep « fromage blanc ».....19
- Cool down razor shell, corn and rocket.....16
- White tuna Taloak, aromatic salad cream.....16
- Herriko grilled tataki beef and split pea with anchovy houmous.....17
- Extract of the piperade by Cédric Béchade, Ibaïama ham.....18

MAIN COURSE

- Day suggestion.....18
- Only lunchtime – Monday to Friday
- Day lunch.....24
- Suggestion and dessert of the day – hot drink
- Only lunchtime – Monday to Friday
- Roasted fish of the moment with herbs elixir, iodine artichoke.....32
- Trout with Pyrenean fir buds, risotto «al salto».....24
- Codfish with dark garlic, courgette Biscaye tartar.....28
- Veal tartare flavored with hay, potatoes chips.....25
- Cannette - olives « elpemtré », green vegetables & Basque chestnut.....32
- Ibaïama pork « axoa », burnt onion emulsion – smoked eel.....26

DESSERT

- Farmhouse sheep's cheese plate.....10
- Freezing strawberry pavlova, fennel's sprout sorbet and Patxaran.....12
- Raspberry cake with Rooibos tea cream, Espelette pepper, sorrel cream.....14
- The « Biarritz – Saint Pée », Basque hazelnut – saffron honey.....10
- Chocolate-flavored « Béret Basque », patxaka flavour – piquillos coulis, chocolate sorbet.....14
- Ice cream and sorbet from Thierry Bamas – 3 scoops of ice cream.....9
- Sorbet : Ecuador chocolate, mango-orange, raspberry, lemon yogurt strawberry marbled, sheep milk and cherry
- Ice cream: vanilla, pistachio, hazelnut, Salies de Béarn fleur de sel's caramel