

TO SHARE

Noir de Bigorre 18
Prosciutto, toasted crispy bread, garlic and tomato

Churros 16
Potato, piquillo pepper ketchup

Pig's trotter 18
Crispy with Brive violet mustard

Sweetcorn 12
Tempura, tandoori salt

Oyster n°3 by Joël Dupuch 4/pcs
Shallot vinegar, rye bread

Landes duck foie gras 24
Cooked «au naturel» in a terrine, toasted brioche

STARTERS

Organic egg 19
Poached, mushrooms, roasted hazelnuts, Ossau-Iraty emulsion

Creamy burrata 18
Cherry tomatoes, white balsamic, olive oil, cherries and tarragon

Plant-based ceviche 15
Vegetables and flowers, jalapeños and almond vinaigrette

Oysters n°3 by Joël Dupuch 18
Crispy calf's head, sauce gribiche and piquillo peppers

Duck breast 21
Gravlax style, Thai marinade, peanuts from Soustons

Sea bream 22
Ceviche, padron peppers, leche de tigre

Saint-Jean-de-Luz red tuna 25
Tataki, kimchi cabbage, sesame and soy oil

Gambas from Palamos 24
Ibaïama ham powdered carpaccio, olive oil, Espelette pepper

DISHES

Pyrenean trout 28
Spinach shoots, black rice, trout eggs & butter

Cod 32
Flat-cooked back, mashed potatoes, watercress jus

Hake from Saint Jean de Luz 30
Peas, white asparagus and spring onions cooked in shellfish jus

Octopus 32
Grilled with pimiento peppers, potatoes, roasted tomatoes, olive oil sauce

Free-range poultry 29
Pan-fried supreme, spicy piperade with chorizo, grenaille potatoes confit

Sweetbreads 42
Drizzled with amaretto, red onions and almonds, waffle potatoes

Knife cut beef tartar 26
Seasoned with anchovies, piquillo peppers and capers, crispy potatoes, salad

Beef rib steak 38
Potatoes powdered with porcini mushrooms, salad, Café de Paris butter

Raviolis 24
Pecorino with pepper, cooked in sage butter

For 2 persons

Back from the fish market
(price according to arrival)
Grilled fish, olive oil sauce, tarragon salad

Ibaïama Pork chop 36/pers
Crusted ham, red onion compote with Xeres

CHEESE

Selection of mature cheeses 16
From the Basque Country

DESSERTS

Open-field strawberries 14
Raw and cooked, soft whipped cream, lime and mint sorbet

Rhubarb 14
Puffed meringue strawberry sorbet, yogurt foam, lime zest

Chocolate 14
« En cabosse », frothy and crunchy, lemongrass infusion

Grand-Marnier soufflé (20 minutes wait when ordering) 18
Warm Madeleine with candied orange

Ice-creams and sorbets by la maison Dezamy.....3/scoop
Flavours : vanilla, milk chocolate, coffee, caramel, yoghurt, strawberry,
lemon, exotic, cherry, flavour of the moment

Market menu
from Monday to Friday

DAILY SPECIAL 21
MAIN COURSE & DESSERT OF THE DAY - COFFEE 29

Kid's menu

MAIN COURSE - DESSERT 17
Lomo or Fish of the moment, shoestring potatoes
Chocolate mousse or Strawberries, light cream and mint