

## TO SHARE

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

**Black pudding 16**  
Crispy, mustard seed pickles

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

**Raw seasonal vegetables 14**  
With anchovy dip and parmesan crumble

**Cod 13**  
In crispy fritters, lemon confit and aioli sauce

**Pimientos de Padrón 12** ✓  
Tempura-style, with zathar yogurt

## STARTERS

**Romaine lettuce 24**  
Raw and cooked vegetables,  
tuna and quail eggs

**Wild shrimps 23**  
Snacked with Espelette pepper,  
avocado marbled with grapefruit and fish roe

**Basque octopus carpaccio 24**  
With piquillos,  
chorizo and paprika

**Burrata 21** ✓  
Tomatoes, basil pesto  
and pine nuts

**Landes duck foie gras 24**  
Cooked in a terrine,  
toasted brioche

**Tuna 25**  
Tartare, smoked yoghurt,  
pistachio and fresh mint

**Ancient tomatoes 18** ✓  
With thinly sliced melon,  
cherry tomato juice and almonds

**Soft-boiled egg 19** ✓  
Hummus with basil pesto, piquillos,  
black olives and thyme focaccia

**Spanish mussels 19**  
In a coriander escabeche with pickled mustard seeds

## DISHES

**Pyrenean trout 29**  
Spinach shoots, black rice,  
trout eggs & butter

**Skate wing 32**  
Roasted in the « meunière » way, capers and shallots,  
chives and baby spinach with a Xérès vinaigrette

**Gilt-head sea bream 34**  
Spiced tomato juice with feta cheese,  
cherry tomatoes and black olives

**Octopus 36**  
Snacked on the plancha, ricotta and stracciatella  
cheese with tomato and basil olive oil

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

**Beef tartare 28**  
Knife-cut, seasoned with anchovy, piquillos,  
capers, with straw potatoes and a garden salad

**Lamb 37**  
Grilled ribs and confit shoulder, kefta  
with a vegetable and merguez sausage couscous

**Beef fillet 39**  
Pan-fried with Café de Paris butter, mushrooms,  
roasted potatoes with bay leaves

**Ravioli 25** ✓  
Peppered Pecorino, cooked in sage butter



## CHEESE

Selection of mature cheeses 16  
From the Basque country

## DESSERTS

### Cherry 14

Pan-fried with cherry liqueur, pistachio, and vanilla ice cream

### Strawberry cake 15

Light vanilla cream, sponge finger biscuits soaked in strawberry and mint juice, strawberry sorbet

### Raspberry 15

Confit and fresh, soufflé-style meringue, fennel sorbet, and a yogurt espuma

### Yuzu cream 14

Honey crispy brick, and pistachios

### Mille feuille 14

Bourbon vanilla and salted caramel

### Chocolate soufflé 18

Roasted coffee ice cream

### Sorbet and ice cream made with milk from the Pyrenees 3/scoop

Flavours: lemon, strawberry, tropical, cherry, vanilla, chocolate, coffee, salted butter caramel, yoghurt, and flavour of the moment

*Market menu*

lunchtime - 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 market, potato churros

Profiterole, vanilla ice-cream or fruit salad