

## TO SHARE

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

**Pig's trotter 18**  
Crispy with Brive violet mustard

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

**Sweetcorn 12**  
Tempura, tandoori salt

**Churros 16**  
Potato, piquillo pepper ketchup

## 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

**Andalusian Gazpacho 20**  
Lightly roasted wild shrimp,  
smashed guacamole with Espelette pepper

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

**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

**Pecorino raviolis 24**  
Cooked in sage butter,  
sautéed spinach and pine nuts

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

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

**Beef rib steak 38**  
Grilled a la plancha, Café de Paris butter,  
pommes dauphines powdered with cèpes  
mushrooms

*For 2 persons*

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

**Rib steak from Galice 45/pers**  
Grilled a la plancha, Café de Paris butter,  
pommes dauphines powdered with cèpes  
mushrooms

## 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

### Cherry 14

Light pistachio and tarragon creme, lady fingers in kirsh, cherry sorbet

### 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