

MENU

BRINDOS

APERITIFS

El Regalao Iberian ham, rosemary breadstick - 22 €

Pinsa with Ossau-Iraty cheese, confit pepper and basil - 18 €

Cold langoustines cooked in court-bouillon,
mayonnaise and seaweed tartare, 6 pieces- 22 €

STARTERS

Mi-cuit foie gras, dried fruit chutney, mango, flax crumble - 22 €

Tudela artichoke, iberian ham and garbure broth - 18 €

Smoked sea bream carpaccio, Mostarda di Cremona, radish and bergamot 18 €

TO SHARE

Grilled beef txuleta (1 kg)
Homemade fries and vegetables from our local farmer - 90 €

Mains

Pan-seared sea bass, cockles marinière - 27 €

Grilled dry-aged rib steak, maître d'hôtel butter - 26 €

Lamb shank braised in Eguski beer - 26 €

Fresh pappardelle cacio e pepe, finished in the parmesan wheel - 24 €
Truffle-flavoured version +10 € (without garnish)

All our dishes are served with demi-sel butter mashed potatoes,
our market gardeners vegetables with tarragon, and mesclun salad.

DESSERTS

Amatxi chocolate mousse, almonds and cocoa shavings - 12 €

The Saint-Sardos hazelnut - 12 €

The Exotic: mango, coconut, bourbon vanilla - 12 €

Fig and dill soufflé, with its liqueur - 17 €

Prices are net, tax and service included.
Origin of our meats: France and Spain.
An allergen menu is available on request.