

"MOMENT" MENU

Except Sundays and Bank Holidays

Cream of Butternut Soup with Walnut Chips

Or

Salad of Artichoke Hearts & Dry Ham "Kintoa"

Or

Baby Squids Sautéed with Garlic, Green and Red Peppers & Fresh Tagliatelle

Or

Skirt of Veal Roasted, Stewed Onions

Or

Season Fruits Crumble

Or

Chestnut Tart served Warm with Caramel Sauce

Or

"Beñat" Selection of Local Cheeses

Or

40 € for a three courses menu

30 € for one starter and one main course or

One main course and one dessert

"BUSINESS LUNCH" MENU

For Lunch only from Wednesday to Saturday

Menu according to the market of the day

- ◆ *2 Courses -> Starter + Main Course Or Main Course + Dessert
1 Glass of Wine & 1 Coffee*

Or

- ◆ *3 Courses -> Starter + Main Course + Dessert
(Beverage not included)*

Or

30 €

KIDS MENU

18 €

"SEASONS" MENU

Braised Beef Marbled with Foie Gras

Or

Cream of Girolle Soup with a Garlic & Parsley Cappuccino

œ

Roasted Scallops & Sweet Potato Purée

Or

Baby Squids Sautéed with Garlic, Green and Red Peppers

œ

Piece of Beef "Blonde d'Aquitaine" with Mushrooms in Cream, Red Wine Sauce

Or

Filet of Lamb Roasted with Sautéed Potatoes & Wild Mushrooms

œ

Spongy Biscuit with Caramelized Apples, Custard Flavoured with Calva

Ou

Panful of Fresh Figs with Raspberry Coulis

Or

"Beñat" Selection of Local Cheeses

œ

54 €

"DEGUSTATION" MENU

For complete table

Amuse-Bouche

œ

French Beans Salad with Lobster & Foie Gras Flavoured with Xérès Vinegar

œ

Roasted Scallops & Sweet Potato Purée with Hazelnuts

œ

Fresh Fish from the Market

œ

Hot Foie Gras served around a Tatin Tart with a Sweet and Sour Sauce

œ

Half Pigeon Roasted, Lacquered with Espelette Pepper Jelly & Spices from the End of the Earth

œ

Dessert's Symphony

œ

75 €

STARTERS

Panful of Cepes Sautéed with Garlic & Parsley - 22 €

“Kintoa” Dry Ham (made with Basque Pork) from the Aldudes Valley, Sliced on the Bone - 21 €

French Beans Salad with Lobster & Foie Gras Flavoured with Xérès Vinegar - 23 €

Hot Oysters Browned in Champagne Sauce - 24 €

Home-made Terrine of Foie Gras served with Toast and Fig & Red Onions Chutney - 23 €

Trilogy of Leeks with Aquitaine Caviar - 24 €

FISHES

Monkfish Roasted served with Girolles - 23 €

Sea-Bass Braised with Champagne Rosé - 25 €

Roasted Scallops & Sweet Potato Purée with Hazelnuts - 25 €

Red Tuna Fish from St Jean de Luz, Millefeuille of Vegetables, White Eggplant Caviar - 26 €

Blue Lobster Grilled with Tarragon Sauce - 50 €

MEATS

Wood Pigeon with a red Wine Sauce, Celeriac Purée - 26 €

Saddle of Hare Topped with Pepper Sauce, Chestnut and Celeriac Purées - 28.50 €

Filet of Beef (from France), Red Wine Sauce - 28 €

Hot Foie Gras served around a Tatin Tart with a Sweet and Sour Sauce - 28 €

Fricassée of Cheeks & Lamb Sweetbreads, Polenta - 19 €

DESSERTS

To be ordered in Advance

Millefeuille with Fresh Figs - 12 €

Passion Fruit Surprise - 12 €

Thin Apple Tart, Vanilla Ice Cream - 11 €

Chocolate Sphere Filled with a Raspberry Mousse - 12 €

Reinette Apple in Soufflé Flavoured with Calvados - 12 €

“Beñat” Selection of Local Cheeses - 12€



Irish Coffee - 11 €

Coffee and Mignardises - 3.75 €

Tea or Herb Tea and Mignardises - 3.90 €



- NET PRICES -



*The dishes that are on offer are cooked on site
using fresh and seasonal ingredients.*

We are committed to a quality,

Expertise and transparency process to our customers with a qualified staff.

Weekly closing days (except holidays)

Monday and Tuesday all day from November until the end of March

Monday lunch time, Tuesday lunch time from April until the end of October

Annual closure

From November the 17th in the evening till December the 4th 2019 inclusive

From January the 12th in the evening till February the 5th 2020 inclusive