



TO SHARE

SMOKED EGGPLANT CAVIAR, coriander and lime	12
BELLOTA HAM BOARD, tomato Foccacia toast	18
IBERIC BOARD, cebo del campo ham, chorizo, blood sausage, lomo sausage, Ossau-Iraty cheese	29
AROUND MOZZARELLA	29
<i>Creamy burrata, smoked burrata, truffle stracciatella and Foccacia bread</i>	
BLUE SELECTION	39
<i>Foie gras (duck liver terrine), cebo del campo ham, truffle stracciatella, crispy Ossau Iraty sticks, pan fried squids with chorizo</i>	

STARTERS

PAN-SEARED SQUIDS, Ibéric chorizo	16	
PAN-FRIED RAZERCLAMS, garlic, spring onions	14	
THE ARTICHOKE IN ALL ITS FORMS	17	
WARM SHRIMPS, olive oil, basil, Espelette pepper	19	
CREAMY BURRATA, cooked and raw green asparagus, summer truffle	18	
FOIE GRAS (duck liver terrine), black cherry chutney	19	
JOËL DUPUCH OYSTERS N°3 from Parc de l'impératrice	6	18
	9	26

FISH

HAKE FISH A LA PLANCHA, chorizo cream	23
DRUM BACK FISH COOKED ON THE SKIN, lemon butter	25
PAN FRIED SCALLOPS, carrots and fenel mousseline, piquillos oil	26
HALF COOKED TUNA STEAK, sesame, soja and coriander	28
WHOLE LOBSTER simply grilled, lemon butter sauce	49
FOR TWO :	
“LOUVINE“ Whole panfried seabass, Mediterranean sauce and candied garlic sauce	32/pers

MEAT

FREE RANGE CHICKEN FRICASSEE with morrels just creamed	24
PORK PLUMA, dip fried pimientos, chorizo emulsion	26
BEEF TARTARE	21
ROSSINI BEEF FILET, truffle sauce	36
SUMMER TRUFFLES BURGER, Beef Angus steak, truffle flavour mayonnaise	29
LOW COOK LAMB, cumin, garlic and thyme	27
FOR TWO :	
MATURE BEEF RIB, home-made Béarnaise sauce	31/pers



CHOICE OF SIDE DISHES

French fries, truffle French fries (+ 5 €), mashed potatoes, truffle mashed potatoes (+ 5 €),

Pan fried mixed vegetables, mesclun salad, creamy pasta

SUPPLEMENTARY SIDE 5€

PASTA/RISOTTO

BIG PASTA SHELLS WITH SUMMER TRUFFLE, ham, Ossau-Iraty cheese 26

SUMMER RISOTTO, asparagus, peas, greedy peas, fresh herbs 25

CHEESE

LOCAL CHEESE SELECTION, Petit Basque, Saint Marcellin, Bleu Basque 10

SWEETNESS

GÂTEAU BASQUE CAKE, cream flavour 8

LEMON AND MERINGUE TART 10

LE FRAISIER : strawberry cake, vanilla cream 10

APRICOT DOME, with rosemary 9

BLUE BABA : rum baba 10

CHOCOLATE FINGER : Dulcey caramel mouss, peanut 9

CAFÉ GOURMAND 11

CHAMPAGNE GOURMAND 17

ICE CREAM

CRAZY STRAWBERRY: *Strawberry, vanilla ice cream, strawberry sorbet, strawberry sauce, whipped cream, meringue* 12

BLUE BOUNTY: *Coconut ice cream, chocolate sauce, vanilla cream* 10

PEAR AND CARAMEL: *Pear, macadamia ice cream, salted butter caramel, almond crumble, whipped cream* 11

CRAZY EXOTIQUE: *Lime sorbet, passion fruits sorbet, mango, kiwi, whipped cream, biscuit* 12

ARTISANAL ICE CREAM

2 SCOOPS 5

3 SCOOPS 7

Vanilla – Chocolate – Salted Caramel – Mango – Lemon – Strawberry – Pistachio – Raspberry

– Coconut – Coffee-Macadamia

ADDITIONAL WHIPPED CREAM 1,5

KIDS MENU 12

CHICKEN NUGGETS, French fries Or

THICK-CUT HAKE, mashed potatoes

Vegetables upon request

1 SCOOP OF ICE CREAM