



TO SHARE

SMOKED EGGPLANT CAVIAR, coriander and lime	14
BELLOTA HAM BOARD, pan con tomate	21
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, parsley butter	16
PAN-FRIED RAZERCLAMS, garlic, spring onions	15
THE ARTICHOKE IN ALL ITS FORMS	18
GILTHEAD SEA BREAM CEVICHE, jalapenos vinaigrette sauce	21
CREAMY BURRATA, cooked and raw green asparagus, summer truffle	19
FOIE GRAS (duck liver terrine), black cherry chutney	21
JOËL DUPUCH OYSTERS N°3 from Parc de l'impératrice	6 20
	9 29

FISH

HAKE FISH A LA PLANCHA, chorizo cream	23
MEAGRE FISH COOKED ON THE SKIN, lemon butter	26
PAN FRIED SCALLOPS, carrots and fenel mousseline, piquillos oil	28
HALF COOKED TUNA* STEAK, sesame, soja and fresh coriander	28
PAELLA "Blue Cargo"	29

FOR TWO :

"LOUVINE" Whole panfried seabass, Mediterranean sauce and candied garlic sauce	32/pers
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MEAT

FREE RANGE CHICKEN FRICASSEE with morrels just creamed	24
PORK PLUMA, dip fried pimientos, chorizo emulsion	26
BEEF TARTARE	22
ROSSINI BEEF FILLET, truffle sauce	38
SUMMER TRUFFLES BURGER, Beef Angus steak, truffle flavour mayonnaise	29
SLOW COOKED LAMB, cumin, garlic and thyme	27

FOR TWO :

BEEF RIB, home-made Béarnaise sauce	36/pers
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CHOICE OF SIDE DISHES

French fries, truffle French fries (+5€), mashed potatoes, truffle mashed potatoes (+5€), Pan fried mixed vegetables, mesclun salad	
SUPPLEMENTARY SIDE 5€	



PASTA/RISOTTO

BIG PASTA SHELLS WITH SUMMER TRUFFLE, ham, Ossau-Iraty cheese	28
LINGUINE with slightly spiced tomato sauce, giant prawns	28
SUMMER RISOTTO, asparagus, peas, greedy peas, fresh herbs	25

SWEETNESS

OSSAU-IRATY CHEESE , black cherry marmelade	10
RED FRUITS CAISSETTE, Strawberries, raspberries, blackberries with whipped cream	12
GÂTEAU BASQUE CAKE, cream flavour	9
LEMON AND MERINGUE TART	11
RUM BABA	12
HAZELNUT TART	11
BLACK CHOCOLATE DOME	12
CAFÉ GOURMAND	12
CHAMPAGNE GOURMAND	19

ICE CREAM

CRAZY STRAWBERRY: <i>Strawberry, vanilla ice cream, strawberry sorbet, strawberry sauce, whipped cream, meringue</i>	12
BLUE BOUNTY: <i>Coconut ice cream, chocolate sauce, vanilla cream</i>	11
PEAR AND CARAMEL: <i>Poached Pear, macadamia ice cream, salted butter caramel, almond crumble, whipped cream</i>	11
CRAZY EXOTIQUE: <i>Mango sorbet, passion fruit sorbet, exotic coulis, whipped cream, biscuit</i>	12
ARTISANAL ICE CREAM	
2 SCOOPS	6
3 SCOOPS	8
Vanilla – Chocolate – Salted Caramel – Mango – Lemon – Strawberry – Pistachio – Raspberry – Coconut – Coffee-Macadamia	
ADDITIONAL WHIPPED CREAM	1,5

KIDS MENU 14

CHICKEN NUGGETS, French fries		1 SCOOP OF ICE CREAM
Or THICK-CUT HAKE, mashed potatoes Vegetables upon request		