

IBERIAN HAM croquettes	16
IBERIAN PALETA BELLOTA, pan con tomate	25
BABY SQUIDS in parsley, iberian chorizo	18
FRIED PURPLE ARTICHOKES, fleur de sel, parmesan shavings	21
VEGETABLE TEMPURA, Espelette pepper mayonnaise	17
CREAMY BURRATA, Bayonne ham, cherry tomatoes, basil	21
SEA BREAM CEVICHE, jalapeño vinaigrette	22
OCTOPUS CARPACCIO, vegetable pickles and coriander	23
DUCK FOIE GRAS, seasonal fruits chutney	26

## Griffed ON A PLANCHA

Summer truffle fries – summer truffle mashed potatoes

HAKE FILLET BASQUE-STYLE, slow-cooked potatoes	26
SEARED PRAWNS, Tom Yum, coconut-lemongrass, Thaï rice	29
SEARED TUNA, purple artichokes, vierge sauce	32
LARGE COQUILLETTES with summer truffle, white ham & Ossau-Iraty cheese	29
CHICKEN SUPREME, gnocchi, tomato, olives, basil	28
KNIFE-CUT BEEF TARTARE classic style, French fries	24
SUMMER TRUFFLE CHEESEBURGER, Ossau-Iraty cheese	32
SIRLOIN BEEF STEAK, French fries, chimichurri sauce	27
IBERIAN PLUMA, fried padrón peppers, roasted baby potatoes, chorizo sauce	32
FOR TWO	
SEA BASS, sauce vierge, roasted vegetables, mashed potatoes	46/pers
BEEF RIB STEAK, béarnaise sauce, French fries	44/pers
SIDES	
French fries – salad – mashed potatoes – candied summer vegetables	6

14



OSSAU-IRATY CHEESE, black cherry jam	12
PINEAPPLE CARPACCIO, vanilla ice cream	10
VANILLA-STRAWBERRY summer biscuit	14
PROFITEROLE, vanilla ice cream & hot chocolate sauce	12
AMBERED RUM BABA	12
RED BERRIES PAVLOVA	14
CHOCOLATE-CARAMEL entremets	14
BASQUE CAKE, vanilla ice cream	10
GOURMET COFFEE	12



## SORBETS & ICE CREAMS WITH MILK FROM THE PYRENEAN

Vanilla – Chocolate – Salted butter caramel – Coffee – Exotic – Strawberry – Lemon	3/scoop
Extra whipped cream	1.50



14

WHITE FISH FILLET, mashed potatoes
MINCED STEAK, French fries
LARGE COQUILLETTES with ham

