

## TASTING MENU

5 courses - 95€

Food and wine pairing - 3 glasses - 50€

### STARTERS

#### SQUID

chorizo chutney, Padron peppers in smoked oil, white balsamic vinegar & bell pepper coulis – 21€

#### TOMATO STEAK

Kalamata olive, bread crumble, tomato water espuma, Espelette oil & roasted tomato coulis – 19€

#### ZUCCHINI TARTLET

Zaatar, green olive beurre blanc, basil oil & fresh herbs – 19€

#### RED TUNA

plum, shiso, fig leaf oil & plum and peach Dashi – 28€

### MAINS

#### CAPPELETTI

roasted aubergine and Ossau-Iraty filling, pumpkin seeds emulsion, mint oil & fresh herbs – 28€

#### LINE CAUGHT HAKE

from St-Jean-de-Luz, Bouillabaisse sauce, braised fennel, marinated mussels & rouille on toast – 33€

#### BANKA TROUT

confit in olive oil, blackcurrant condiment, roasted almonds, ajoblanco & summer green beans – 34€

#### DUCK

fresh polenta, roasted corn, raspberry Harissa & confit leg Taloa – 42€

### TO SHARE - for 2 people

BASQUE VEAL CHOP & jus condimenté – 95€

RED TUNA from St-Jean-de-Luz, tomato, capers & pine nuts sauce vierge – 110€

*Served with Summer vegetables*

### CHEESE

Tome mille fleurs from Ossau Valley produced by Patrick d'Arrudy & chutney – 14€

### DESSERTS

#### CHOCOLATE

ganache, buckwheat praliné, cocoa nibs ice cream & cocoa water gel – 17€

#### PEACH

basque cornmeal biscuit, peach and savory gel, savory whipped cream, pickled peaches & peach Sorbet – 18€

#### STRAWBERRY

fennel crumble, pine nut praliné, honey ganache, Pastis mousse & strawberry sorbet – 17€