

**J'AI
POUR VOUS
LES VINS,
LES ASTRES
ET
LES METS**

FRENCHIE

Biarritz

STARTERS

SAINT-JEAN-DE-LUZ LINE-CAUGHT BLUEFIN TUNA CRUDO
Strawberries, cucumber granita & shiso - 24€

HEIRLOOM TOMATOES LIKE A PANZANELLA (v)
Cherries, tomato water & basil - 18€

ZUCCHINI FLOWERS
Stuffed with prawns, bisque & smoked butter sabayon - 23€

HOMEMADE PÂTÉ EN CROÛTE
Foie gras, Kintoa pork, Espelette pepper, girolles & apricot chutney - 22€

MAINS

TTORO
Traditionnal fisherman's soup from Saint-Jean-de-Luz,
Grand Roux corn panisse, Espelette pepper rouille - 35€

SMOKED EGGPLANT AGNOLOTTI (v)
Ricotta, pine nuts & capers - 28€

CONFIT BANKA TROUT
Pil Pil sauce, sweet and sour peppers & Kalamata olives - 32€

CHICKEN FROM MAISON GARAT
Stuffed under the skin with Marjoram,
fresh corn polenta with kaffir lime & cherry tomatoes - 34€

TO SHARE

(FROM 2 TO 3)

ANDALUSIAN RETINTA BEEF RIB
Chimichurri or elderflower béarnaise sauce - 120€

ROASTED SUCKLING PIG
Tacos-style taloa, pico de gallo with verbena,
fresh herbs, habanero & peach condiments - 130€

BARBECUED RED TUNA FROM SAINT-JEAN-DE-LUZ
Anchovies & rosemary condiment, sauce vierge - 98€

CHEESE

OSSAU VALLEY TOMME DE MILLE-FLEURS FROM PATRICK ARUDY (v)
Apricot chutney & crackers - 16€

DESSERTS

STRAWBERRIES FROM ETCHELECU FARM (v)
Mille-feuille of caramelised Arlettes, light pistachio cream - 16€

TXOKOLA (v)
Hot & cold, Madagascar vanilla ice cream - 15€

BLANCMANGE (v)
Raspberries, sorell crème anglaise - 14€