



EXPERIMENTAL
BIARRITZ

ATRIUM MENU
NIGHT

COCKTAILS



TEA TIME

Fair Vodka infused with rosemary, Aperol, lavender, Earl Grey tea, lemon juice, egg white

16



EGARRI NAIZ

Clementine de Corse Brana, Patxaran Egiazki, Vermouth Cocchi white, jasmine, soda water

16



YOU MEZ CALM DOWN

Del Maguey Vida Mezcal, strawberry, Amarena cherry, balsamic vinegar, Atoumo flower bitters, lemon juice, Sichuan pepper, clear milk

17



TEKI TOI

Ocho Blanco Tequila, caper brine, Italicus, Espelette pepper, lime juice

16



EXPERIENCE NO. 3

Waqar Pisco, elderflower, lemon juice, lemongrass, basil

17



CITRUS TIME

Gardener Gin, grapefruit, thyme, yuzu, Timut pepper, lime juice, Mediterranean tonic

16



OLD CUBAN

Havana Club 3 Year Rum, lime juice, fresh mint, ginger cordial, Archibald Champagne, Angostura bitters

17



OPERA BUFFA

Plymouth Gin infused with vanilla, Campari infused with figs, Cocchi Rosso Vermouth

18



LE JARDIN DE MACOUBA

J.M Jardin Fruité Rhum infused with tamarind, mango-coconut shrubb, J.M cacao bitters

17



UDARE

Brana Pear Eau-de-Vie, Noilly Prat, sake, rice vinegar, shiso bitters

17

COCKTAILS



PINK FLOYD

16

Anthema White Armagnac, hibiscus, ginger cordial,
Granny Smith apple, lime, sparkling water



NIGHTCAP

16

Buffalo Trace Bourbon, Fair coffee liqueur, Cocchi Rosso Vermouth,
chocolate bitters

NON ALCOHOLIC COCKTAILS



L'IMPERATRICE

10

Grapefruit, thyme, yuzu, Timut pepper, Mediterranean tonic



AFTER TEA

10

Lavender, Earl Grey tea, lime juice



SANGRIAS

22 CL

WHITE / RED/ CHAMPAGNE

14/14/18

BEERS

GROSS FRISBY DRAFT (33cl/50cl)

7/10

GROSS IPA DRAFT (33cl/50cl)

9/12

SUPERBE BLANCHE BOTTLES (33cl)

7

GROSS ALCOHOL-FREE (44cl)

8

WINES

CHAMPAGNE

Pol Roger Brut NM 19

WHITES

Irouléguy Domaine Etxondoa Xut 2024 13

Côtes-Du-Roussillon Domaine Bruno Cazes La Juliette 2025 10

Chablis 1er Cru Vau-Ligneau Domaine De La Motte 2024 16

REDS

Irouléguy Domaine Arretxea Tradition Rouge 2024 10

Hautes-Côtes De Nuits Domaine Murat 2022 14

Crozes-Hermitage Maison Les Alexandrins 2023 13

ROSE

Côtes De Provence Minuty Prestige 2024 13

JUICES

HOMEMADE LEMONADE (33cl) 9

HOMEMADE ICE TEA (33cl) 9

JUICES- OLATU BIO (25cl)

Apple, Orange, pineapple, tomate, grape 6

Red euskadi (Strawberry, apple, pomegranate, açai)

SOFTS

Coca Cola - Zéro (33cl) **Sprite** (33cl) / **Orangina** (25cl) 6

DRINKS

Ginger Ale (20cl) / **Ginger Beer** (33cl) 6

Perrier (33cl) / **Fuze Tea** (25cl) 6

Archibald Original Tonic 8

Kombucha Turbulente Green tea - verbena (33cl) 8

Kombucha Turbulente White tea – elderflower (33cl) 8

WATERS

Still water Thonon (75cl) / **Sprakling water Vals** (75cl) 8

HOT

Espresso 4

DRINKS

Double espresso / Cappuccino 6

Teas and Infusions Dammann 6



FRENCHIE

Biarritz

ATRIUM MENU
NIGHT

STARTERS

Shrimp toast, sesame seeds, sweet and sour spicy sauce	15
Frenchie Pica Pica bacon scones, ewe's milk Tomme, ham croquettes	22
Charcuterie from Eric Ospital Ibaïama ham, lomo, coppa and saucisson	22
Basque cheeses and chutney (v)	22
Basque cheeses and charcuterie from Eric Ospital	26
Flatbread, herbs emulsion with yogurt, grilled vegetables	16

MAIN DISHES

The Caesar salad (Chicken supplement +4) Romaine lettuce, Getaria anchovies, parmesan, croutons, quail eggs	19
Burrata di Buffala (v) Romesco sauce, rocket and parmesan	18
Avocado thin tart (v) Ricotta, lemon vinaigrette with basil oil	24

Saint-Jean-de-Luz red tuna tostadas	24
Taloa, adobo, mango and lime	
Tomato and peach gazpacho (v)	17
Pine nuts and thai basil oil	
Confit pork ribs	28
Lettuce leaves, peanuts, condiments and fries	
Frenchie club sandwich and fries	26
Chicken, eggs, bacon, tomato and lettuce	
Smash burger and fries	26
Double beef patty, cheddar, cucumber pickles	
Chipirons	24
Pan-seared with garlic and parsley, pepper emulsion	
Linguine alla norma (v)	19
Eggplant, tomato, ricotta and basil	

SIDES

Fries	9
Lettuce	9
Seasonal vegetables	10
Linguine	11

DESSERTS

Frenchie Banoffee, dulce de leche, banana sorbet and pecan nuts	12
XL chocolate cookie baked to order, pecan nuts, vanilla ice cream	14
Apricot and rosemary almond tart	15
Chocolate mousse and fleur de sel from Mr Txokola	12
Plate of sliced fruits	14

ICE CREAMS

Peach melba sundae, verbena-poached peaches, vanilla ice cream and red berry coulis	12
Homemade ice cream scoop Vanilla, chocolate, pistachio, hazelnut, strawberry, cherry, lemon, peach	5

