

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

FRENCHIE

Biarritz

TASTING MENU

5 DISHES - 90€

Food and Wine Pairing - 3 Glasses

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

BASQUE SHEEP'S CHEESE PLATTER FROM HOUSE BENAT

TOMME DE MILLE FLEUR, EKIGORRI, SMOKED BLUE CHEESE - 18€

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€