



BREAKFAST

## For Sensible Gourmets (34€)

### Pastries :

- Viennoiseries from MAISON PARIÉS
- Pastries of the day
- Pastis Landais
- Basque cake cream or cherry
- Homemade Granola & Muesli
- Bread from IMA Bakery
- Basque chestnut crêpes
- Chocolate lost bread (French toast)
- Croissants with Tournon
- Pear & Chocolate Panna Cotta
- Vanilla custard

### Dairy :

- Yogurt of the day
- White Cheese
- Fresh sheep's Cheese (seasonal)

### Fruits :

- Seasonal fruit salad
- Homemade compote
- Artisanal jams by SANDRINE GONDOLO

### Treats :

- Spread
- Honey from Cambo-les-Bains
- Organic butter from Mendionde

### Cured Meats & Cheeses :

- Cheese selection from Chez Beñat
- Cooked ham from Maison Montauzer
- Ibaiama cured meats
- Smoked trout
- Smoked sturgeon

### Our Specialties :

- Basque cake with sheep's milk Cheese
- Basque-style Madiran mushrooms
- Taloa (Basque corn flatbread)
- Roasted vegetables
- Homemade sourdough brioche

### Farm Eggs – Your Choice

- Scrambled
- Soft-boiled
- Potato tortilla
- Mimosas eggs

### Condiments :

- Txingar lardons
- Fresh herb oil
- Homemade toast fingers
- Piquillos ketchup
- Barbecue sauce

### Salads :

- Carrot salad with Caesar dressing

Breakfast for young gourmets : 12 € / guest



Ici, le chef, c'est la nature!



100% Producteurs