



**• TASTE, SHARE, DISCOVER, CHOOSE FREELY! (À LA CARTE)**  
 COLD DISHES = GREEN | HOT DISHES = RED

*From Tuesday to Saturday – Sunday brunch*

### TO START THE MEAL (APERITIF)

- Duck foie gras confit, kumquat, roasted barley, Itxassou cherries – 14 €
- Croquette "Like a pâté en croûte", cochon (pork), ham & duck, foie gras – 16 €
- Pumpkin terrine & farm egg, toast crisps – 11 €
- House charcuterie platter from Montauzer (80 g) – 24 €

### THE SEA (STARTERS)

- Gravlax trout, peppers, fermented cabbage, Caesar-style ice cream 21 €
- Toro (fish soup), squid ink aioli 20 €
- Poireaux au pin maritime, mimosa au curcuma - laitue de mer 18 €
- Crispy octopus, rice cream with ink, sea bean condiment 24 €

### THE LAND (MAIN COURSES)

- Veal tartare, hay-smoked, potato shavings 22 €
- Mushroom cappuccino with Madiran wine, forest-style foam 22 €
- Soft-boiled egg, marinated mackerel, Corn emulsion, seasonal vegetables 18 €
- Pork cheek stew (Garbure style), beans, ham bone 24 €
- Beef paleron (shoulder), smoked & roasted, grilled shallots, manzanilla 26 €

### VEGETABLES (SIDE DISHES)

- Stir-fried cabbage, peanuts, black garlic, ginger 14 €
- Stuffed piquillo peppers, potato, leeks, caper flowers 12 €
- Roasted potatoes with hazelnuts 12 €
- Landes carrots with buckwheat & beef juice 14 €

### THE FARM (CHEESE)

- Selection of cheeses, depending on the season 14 €
- Our savory Basque cheesecake with farm sheep's milk (since 2010) 14 €

### ESSENTIAL SWEET TREATS (DESSERTS)

- Sioka chocolate with tonka bean, balsamic reduction 14 €
- Marinated kiwi, black sesame ice cream 14 €
- Rice pudding "Bomba de Navarre", sake granita, puffed rice 12 €
- Citrus vacherin, red tea, citrus leaves 12 €
- Mini ice cream with turon & dark chocolate 10 €

