

TO SHARE

Noir de Bigorre 18
Prosciutto, toasted crispy bread, garlic and tomato

Spring vegetables 11
In paprika tempura, amarillo ponzu sauce

Black pudding 13
Crispy, mustard seed pickles

Cod 13
In crispy fritters, lemon confit and aioli sauce

Oyster n°3 by Joël Dupuch 4/pcs
Shallot vinegar, rye bread

STARTERS

Salad 24
Romaine lettuce, raw and cooked vegetables,
tuna and quail eggs

Sea bream 24
In ceviche, marinated with coriander,
celery and green apple

Wild shrimps 23
Snacked with Espelette pepper,
avocado marbled with grapefruit and fish roe

Stracciatella 19
White asparagus and poutargue,
honey and coriander dressing

Poached egg 21
Green peas, spring onions and farmer bacon,
yellow wine sabayon

Pan-seared veal head 19
Piquillo peppers,
herb salad

Landes duck foie gras 24
Cooked in a terrine,
toasted brioche

Tuna 25
Tartare, smoked yoghurt,
pistachio and fresh mint

DISHES

Pyrenean trout 28
Spinach shoots, black rice,
trout eggs & butter

Cod 34
Roasted with wild garlic,
girolles fricassee and lemon confit asparagus

Hake from Saint-Jean-de-Luz 30
Cooked with shellfish juice, gnocchis,
morels and watercress juice

Octopus 32
Roasted with basil,
white beans, tomatoes and black olives

Pigeon 34
Confit with goose fat, buttered cabbage
with farmer bacon and spring onions

Free-range poultry 29
Pan-fried supreme, spicy piperade with chorizo,
grenaille potatoes confit

Vol-au-vent 38
Morel's sweetbreads, poultry "quenelles", and green
asparagus, creamy sauce with yellow wine and chervil

Beef fillet 39
Pan-fried with black pepper,
onion polenta, roast jus

Spelt 24
Cooked like a risotto with herb purée,
asparagus, broad beans, green peas and parmesan

CHEESE

Selection of mature cheeses 16
From the Basque country

DESSERTS

Crepes 14

With mandarin zest, candied peels, flambéed with Grand Marnier

Strawberry cake 15

Light vanilla cream, sponge finger biscuits soaked in strawberry and mint juice, strawberry sorbet

Raspberry 14

Raw, poached, in sorbet with light lemon thyme-infused cream

Guanaja 70% chocolate 14

Chocolate profiteroles, coconut ice-cream

Chocolate soufflé 18

Roasted coffee ice-cream

Ice-creams and sorbets by Maison Dezamy.....3/scoop

Flavours : vanilla, milk chocolate, coffee, caramel, yoghurt, strawberry, lemon, exotic, cherry, flavour of the moment

Market menu

lunchtime - from Monday to Friday

DAILY SPECIAL 21

MAIN COURSE & DESSERT OF THE DAY - COFFEE 29

Kid's menu

MAIN COURSE - DESSERT 17

Lomo or fish market, potato churros

Profiterole, vanilla ice-cream or fruit salad