

LORE TTIPIA

# CARTE BISTRONOMIQUE





We offer a 'Bistronic' menu from Monday to Wednesday for both lunch and dinner,  
and a 'Gastronomic' menu from Thursday to Sunday for both lunch and dinner.

**"L'Eau OSTAPE"** is the water of the Basque Country.

A modern and ecological initiative, the water is collected on the estate.

Microfiltration ensures total purification, while preserving trace elements and minerals.

The water is produced on demand at the ideal drinking temperature, available still and sparkling.

5 €

## WINES BY THE GLASS

### WHITE WINES

|                                       |      |
|---------------------------------------|------|
| IROULEGUY                             |      |
| Weekly suggestion                     | 16 € |
| BORDEAUX BLANC SEC                    |      |
| Château Guiraud, "G"                  | 12 € |
| VIOGNIER                              |      |
| Château des Bachelards                | 14 € |
| SAUTERNES                             |      |
| Château Guiraud, « Le Petit Guiraud » | 16 € |

### RED WINES

|                                      |      |
|--------------------------------------|------|
| IROULEGUY                            |      |
| Weekly suggestion                    | 16 € |
| GRAVES                               |      |
| Château de Callac                    | 10 € |
| FLEURIE                              |      |
| Château des Bachelards               | 18 € |
| LANGUEDOC PEZENAS                    |      |
| Domaine Les Aurelles, « Solen »      | 20 € |
| VIN DE FRANCE                        |      |
| Les Aurelles La Syrah Assemblage N°1 | 16 € |

## BAR MENU

|                                             |      |
|---------------------------------------------|------|
| Coupe de Champagne Blanc (notre sélection)  | 22 € |
| Coupe de Champagne Rosé (notre sélection)   | 24 € |
| Kir Royal                                   | 22 € |
| Kir                                         | 12 € |
| Sangria Blanche/ Rouge                      | 12 € |
| Bitter, Vermouth White and Red, Suze, Anisé | 8 €  |
| Lillet White and Red                        | 12 € |
| Bob's Beer : Blonde, Blanche (Hasparren)    | 7 €  |
| Txapa, (Domaine Brana)                      | 12 € |
| Cidre Basque (Bordatto Jaxu)                | 7 €  |

### Softs

|                                               |     |
|-----------------------------------------------|-----|
| Coca Cola, Coca Cola Light, Limonade          | 7 € |
| Les P'tits Jus d'Argi/Meneau (orange, tomate) | 7 € |
| Jus de pommes local Basque (Eztigar)          | 7 € |

### Cocktails

|                                                                   |      |
|-------------------------------------------------------------------|------|
| Gin Tonic (Gin Hendrick's, Citron, Tonic)                         | 18 € |
| Americano (Martini Rouge, Campari)                                | 15 € |
| Bloody Mary (Pyla, jus de tomate, citron)                         | 15 € |
| L'Ostape (Champagne, liqueur de framboise, Coulis de framboise)   | 22 € |
| Chahatoa (Champagne, Cointreau, martini rouge)                    | 22 € |
| Lore Ttipia (Vodka, miel, jus de pomme local, romarin, gingembre) | 18 € |

L'eau Ostape plate ou pétillante 5€

## STARTERS

|                                                             |     |
|-------------------------------------------------------------|-----|
| Brioche, corn, chicken liver, blackberry                    | 24€ |
| Catch of the day, beetroot, labneh, pecan nuts              | 23€ |
| Rolled pig's head, squid, red batavia lettuce, tartar sauce | 21€ |
| Artichoke vinaigrette, green beans, cucumber, raspberry     | 20€ |

## MAIN COURSES

|                                                                                       |                   |
|---------------------------------------------------------------------------------------|-------------------|
| Catch of the day, confit aubergine, rocket, pine nuts, pill-pill                      | 35€               |
| Black pudding & mashed potatoes, jus                                                  | 32€               |
| Butternut gnocchi, kale, heritage tomatoes, oyster mushrooms                          | 28€               |
| Duck magret to share, red onions, pomme dauphine, tomato sauce<br>(2 persons minimum) | 35€<br>per person |

## SIDE

|                                      |     |
|--------------------------------------|-----|
| Roasted pepper, garlic, olive oil    | 9€  |
| Bidarray tomatoes, olive oil, chives | 12€ |

## CHEESE & DESSERTS (to order at the beginning of the meal)

|                                         |     |
|-----------------------------------------|-----|
| Cheeses selection                       | 16€ |
| Walnut cake, fig, fig leaves ice cream  | 14€ |
| Poached pear, chocolate sauce           | 13€ |
| Homemade tarte tatin, vanilla ice cream | 13€ |

*All our meats are of French origin.  
Taxes and service included – Prices are inclusive of all taxes.*

## OUR PRODUCER AND ARTISAN FRIENDS

|                  |                                                                      |
|------------------|----------------------------------------------------------------------|
| Cold cuts        | Oteiza, Les Aldudes (64)                                             |
| Beer             | Bob's Beer, Hasparren (64)                                           |
| Bread            | Etikoa, Bayonne (64)                                                 |
| Poultry          | Pierre Duplantier, Meracq (64)                                       |
|                  | Aldabia, Ossès (64)                                                  |
|                  | Les pigeons du Mont-Royal, Lombers (81)                              |
| Cheeses          | Patxi, Bidarray (64)                                                 |
|                  | Beñat, Saint-Jean-de-Luz (64)                                        |
| Foie gras        | Ferm'Adour (40)                                                      |
| Fish and seafood | Dima, Saint-Jean-de-Luz (64)                                         |
|                  | Banka trout, Goicoechea, Banka (64)                                  |
| Market gardeners | Our vegetable garden according to the season                         |
|                  | Paul Bregeras, Arbonne (64)                                          |
|                  | L'Orangerie, Anglet (64)                                             |
|                  | La ferme Darrigade, Soustons (40)                                    |
|                  | Alex Feldmann, Macaye (64)                                           |
| Butchers         | Valérie et Jean-Marie Pedron, Les Jardins de la Mer, Le Croisic (44) |
|                  | Axuria, Chéraute (64)                                                |
|                  | Belaun, Aldudes (64)                                                 |
|                  | Pascal Massonde, Souraïde (64)                                       |
| Butter           | Esnekiak Farm, Mendionde (64)                                        |
| Honey            | Our hives                                                            |
| Olive oil        | La Maja, Mendavia, Spanish Navarre                                   |
| Herbal teas      | Les Petits Naufragés, Bidarray (64)                                  |
| Chocolate        | Mr Txokola, Bayonne (64)                                             |
|                  | Valrhona, Tain l'Hermitage (26)                                      |
| Flour            | Lo Molièr, Jean-Paul Dufau, Saint-Pé-De-Léren (64)                   |
| Espelette pepper | Jakes voisin du chef, St-Pée-sur-Nivelle (64)                        |
| Truffles         | Aléna, Périgord (24)                                                 |
| Caviar           | Maison "Sturia", St-Sulpice-de-Cameyrac (33)                         |
| Spices           | Comptoir de Navarre, St-Jean-Pied-de-Port (64)                       |
| Eggs             | Iparla, Saint-Martin d'Arrossa (64)                                  |
| Knives           | Stéphane Jaubert, Techaffût, Hasparren (64)                          |
| Ceramics         | Delphine Ricau, Ciboure (64)                                         |
| Barley           | Garagar, Leslie Veisse, Itxassou (64)                                |