

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 €
Martini, Muscat, Porto, Suze, Ricard, Lillet	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

Langoustine flan, bell pepper purée, salicornia	16 €
Catch of the day, beetroot, labneh, pecan nuts	21 €
Rolled pig's head, skate wing, tartar sauce	21 €
Verjus carrot, cucumber, coriander, lemon	20 €

MAIN COURSES

Catch of the day, confit aubergine, rocket, pine nuts	35 €
Black pudding & mashed potatoes	32 €
Barbecued courgette, cashew satay, basil	28 €
Pyrenean veal to share, new onions, pomme dauphine	(2 persons minimum) 35 € per person

SIDE

Roasted pepper, garlic, olive oil	9€
Tomatoe from Hiru xilo farm, spring onions, homemade vinager	12 €

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

Cheeses selection	16 €
Lemon sorbet, wodka	9 €
Apricots, basil, almonds	14€
Blueberries, French meringue, lemon grass whipped cream	13 €
Profiterole, vanilla ice cream, hazelnut and chocolate sauce	13 €

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)
	Valérie et Jean-Marie Pedron, Les Jardins de la Mer, Le Croisic (44)
Butchers	Axuria, Chéraute (64)
	Belaun, Aldudes (64)
Butter	Pascal Massonde, Souraïde (64)
Honey	Esnekiak Farm, Mendionde (64)
Olive oil	Our hives
Herbal teas	La Maja, Mendavia, Spanish Navarre
Chocolate	Les Petits Naufragés, Bidarray (64)
	Mr Txokola, Bayonne (64)
Flour	Valrhona, Tain l'Hermitage (26)
Espelette pepper	Lo Molièr, Jean-Paul Dufau, Saint-Pé-De-Léren (64)
Truffles	Jakes voisin du chef, St-Pée-sur-Nivelle (64)
Caviar	Aléna, Périgord (24)
Spices	Maison "Sturia", St-Sulpice-de-Cameyrac (33)
Eggs	Comptoir de Navarre, St-Jean-Pied-de-Port (64)
Knives	Iparla, Saint-Martin d'Arrossa (64)
Ceramics	Stéphane Jaubert, Techaffût, Hasparren (64)
Barley	Delphine Ricau, Ciboure (64)
	Garagar, Leslie Veisse, Itxassou (64)

All our meats are of French origin.

Taxes and service included – Prices are inclusive of all taxes.