LORE TTIPIA



CARTE BISTRONOMIQUE



We offer a ‘Bistronomic’ menu from Monday to Wednesday for both lunch and dinner,
and a ‘Gastronomic’ menu from Thursday to Sunday for both lunch and dinner.

OSTAPE
L'O DU PAYS BASQUE

“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

Oignon flan, croutons, chives from our garden	18€
Rolled pig's head, squid, tartar sauce	24€
Catch of the day, rainbow radishes, coriander, yuzu	24€

MAIN COURSES

Catch of the day, roast bell pepper, chorizo, roquette	35€
Basque black pudding, mashed potatoes, jus	32€
Braised chicory, Guernica squash, fried kale, confit lemon	28€
Mont Royal's pigeon, ceps, pomme Anna, pickles walnut	38€

SIDE

Getaria anchovies – La Maja olive oil	36€
Pan fried ceps	21€

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

Cheeses selection	16€
Citrus sabayon, homemade madeleine	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)
	Valérie et Jean-Marie Pedron, Les Jardins de la Mer, Le Croisic
Butchers	(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)