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	Irubela farm, Patxi Maisterrena, Bidarray (64)
	Beñat, Saint-Jean-de-Luz (64)
Foie gras	Le Canard de Jules, Hinx (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 and Jean-Marie Pedron, Les Jardins de la Mer, Le Croisic (44)
Butchers	Axuria, Chéraute (64)
	Belaun, Aldudes (64)
	Pascal Massonde, Souraïde (64)
Butter	Uhaldegaraia 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, Saint-Pée-sur-Nivelle (64)
Truffles	Aléna, Périgord (24)
Caviar	Maison "Sturia", Saint-Sulpice-de-Cameyrac (33)
Spices	Comptoir de Navarre, Saint-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)
Rhubarb	Domaine de la Source, Mathieu and Valentin Vermès, Saint-Riquier (80)
Snails	Ferme Routis-Cabé, Lannecaube (64)
Cockles	Béatrice Jacottet and Hervé Viaud, La Turballe (44)

LORE TTIPIA

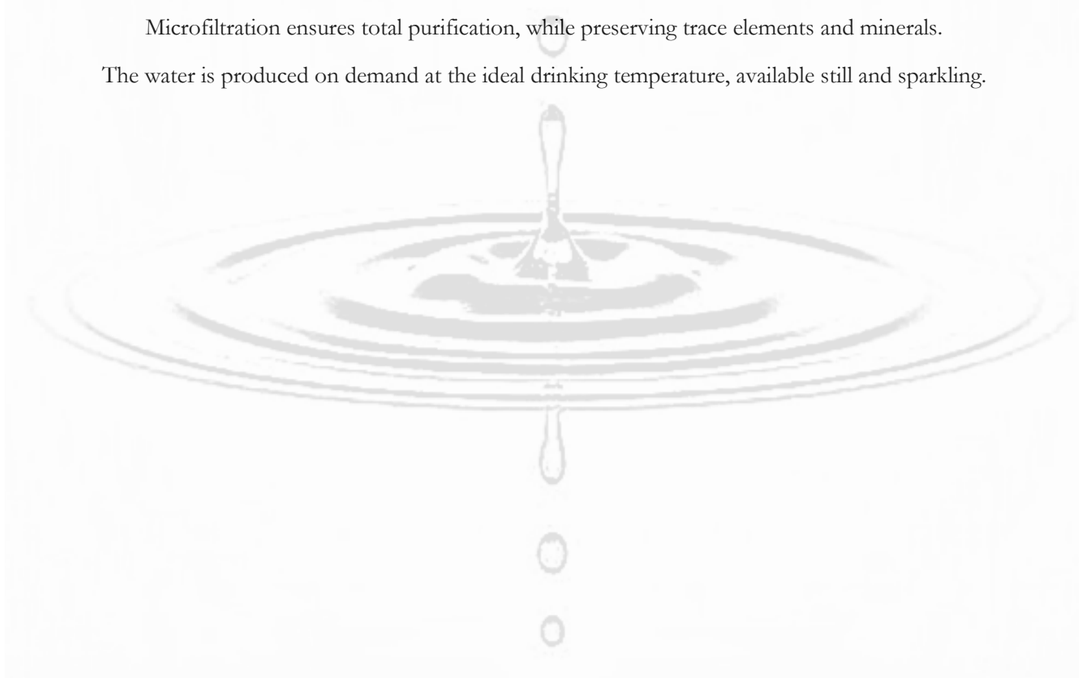
By John Argaud

L'Eau OSTAPE is the water of the Basque Country **5 €**

A modern and ecological initiative, 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.



If you suffer from a food allergy or intolerance, please inform us.
All our meat is raised and slaughtered in France - Taxes and service included - Net prices in euro

HIKING IN THE PASTURES

Selection of matured cheeses, jurançonais condiment and Itxassou black cherry jam **34 €**

GOURMET DELIGHTS ACCORDING TO DAMIEN

GRAND MARNIER SOUFFLÉ **28 €**
Orange sorbet and citrus

CHOCOLAT **26 €**
Buckwheat and williams pear

APPLE **26 €**
Sagarno sorbet and hay-infused farm cream

MILKY CHILDHOOD MEMORY **26 €**
Sheep's milk ice cream and bomba rice

DESSERTS AND WINE PAIRING

Our signature pairing, Maury from Mas Amiel 30 years **16 €**

Sauternes Château Guiraud 1er cru, selection of three vintages **21 €**
1996 4 cl
2008 4 cl
2014 4 cl

A LA CARTE

FIRST STROLL

SPIDER CRAB **54 €**
Shell broth jelly infused with aromatic herbs, hogweed emulsion

SEA URCHIN **52 €**
Roasted gnocchi, beurre blanc

SNAILS **48 €**
Flambéed**, s**easonal vegetable composition, savory and lovage green jus

OCEAN SIDEWALK

LOBSTER **92 €**
Autumn radishes, verbena and silky crustacean sauce

GRILLED SCALLOPS **72 €**
Jerusalem artichoke, poultry consommé infused with roasted peel and sea fennel

WALK IN THE COUNTRYSIDE

ROE DEER **82 €**
Beetroot, grand veneur sauce

VEAL SWEETBREAD **74 €**
Maritime grenobloise, caper leaves and oyster, liquorice veal jus

MENU MONT-BAÏGURA

Served to the entire table
Until 1:00pm and 8:30pm

SPIDER CRAB
Shell broth jelly infused with aromatic herbs, hogweed emulsion

SEA URCHIN
Roasted gnocchi, beurre blanc

GRILLED SCALLOPS
Jerusalem artichoke, poultry consommé infused with roasted peel and sea fennel

ROE DEER
Beetroot, grand veneur sauce
Supplement **16 €**

Or

VEAL SWEETBREAD
Maritime grenobloise, caper leaves and oyster, liquorice veal jus

HERBAL STROLL
Nasturtium, Adour kiwi and vanilla

CHOCOLAT
Buckwheat and williams pear

Or

APPLE
Sagarno sorbet and hay-infused farm cream

138 €

FOOD AND WINE PAIRING
Discovery **66 €**
Prestige **110 €**

MENU SIGNATURE

Served to the entire table
Until 1:00pm and 8:30pm

SPIDER CRAB
Shell broth jelly infused with aromatic herbs, hogweed emulsion

SEA URCHIN
Roasted gnocchi, beurre blanc

KOKOTXAS
Jus like a Spanish hake with bonito vinegar

LOBSTER
Autumn radishes, verbena and silky crustacean sauce

ROE DEER
Beetroot, grand veneur sauce

Or

VEAL SWEETBREAD
Maritime grenobloise, caper leaves and oyster, liquorice veal jus

HERBAL STROLL
Nasturtium, Adour kiwi and vanilla

CHOCOLAT
Buckwheat and williams pear

Or

APPLE
Sagarno sorbet and hay-infused farm cream

190 €

FOOD AND WINE PAIRING
Discovery **95 €**
Prestige **145 €**

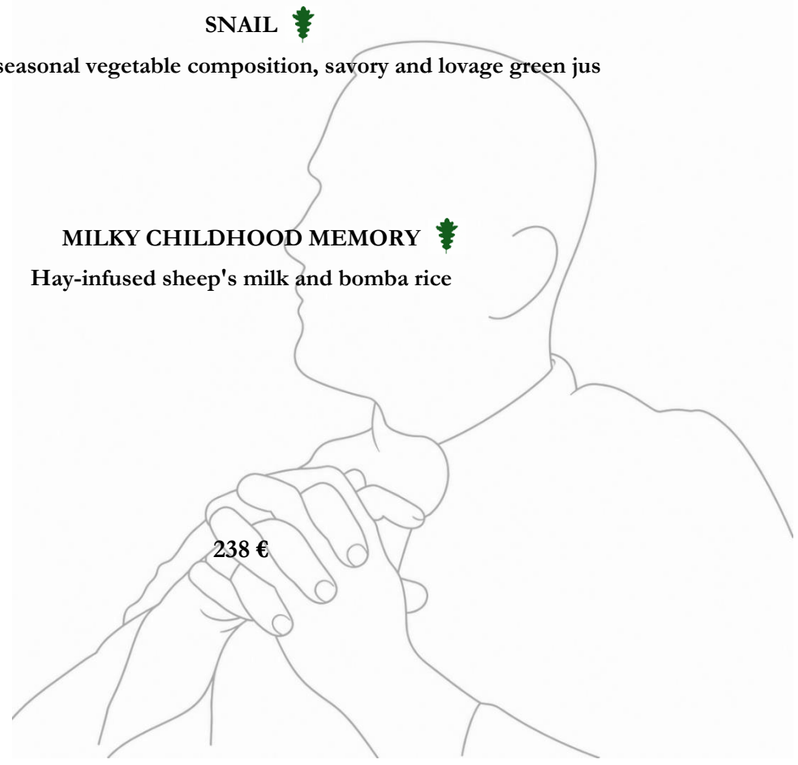
MENU IMMERSION

Served to the entire table
Until 12:30pm and 8:00pm

We invite you to discover three creations inspired by travel memories
that will enrich our **MENU SIGNATURE**

ANCHOVY
Presented in its purest expression and warm brioche

SNAIL
Flambéed, seasonal vegetable composition, savory and lovage green jus



MILKY CHILDHOOD MEMORY
Hay-infused sheep's milk and bomba rice

238 €