

OUR PRODUCER AND ARTISAN FRIENDS

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



By John Argand

OSTAPE

L'EAU 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€

If you suffer from a food allergy or intolerance, please inform us.

All our meat are raised and slaughtered in France

Taxes and service included - Net prices in euro

MENU DU « MONT-BAIGURA »

The menu will be served for the whole table

Lunch 12:15pm – 1:00pm Dinner 7h15pm – 9h00pm

LEAN FISH BARELY SEARED

Carrot mucilage, mandarin tagete and fresh pollen

ROASTED GNOCCHI WITH MARINE FLAVOURS

Sea urchin and beurre blanc

GRILLED SCALLOPS FROM OUR COASTS

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

MONT ROYAL PIGEON BREAST

Kabu turnips and cima di rappa, Soustons peanuts and traditional juice

Supplement 9€

Or

LAMB CHOPS

Artichokes and oysters, samphire and sucrine condiment, roasting juices

REFRESHING SALAD

Arugula, walnuts and lemon

PURE ORIGINE « SAO TOMÉ » 64% CHOCOLATE SOUFFLÉ

Buckwheat and williams pear

Or

CITRUS FRUITS FROM PHILIPPE SÉBI

Olive oil and sea fennel sorbet, warm madeleine for dipping

128€

Découverte food and wine pairing - 65€

Prestige food and wine pairing - 103€

Elixirs and food pairing - 44€

MENU « SIGNATURE »

The menu will be served for the whole table

Lunch 12:15pm – 1:00pm Dinner 7h15pm – 9h00pm

LEAN FISH BARELY SEARED

Carrot mucilage, mandarin tagete and fresh pollen

ROASTED GNOCCHI WITH MARINE FLAVOURS

Sea urchin and beurre blanc

TRADITIONAL KOKOTXAS

Juice like a Spanish bake with bonito vinegar

SMALL BOAT FISHING

Winter radish with kalamansi vinegar condiment, iodized sabayon and consommé infused with citrus leaves, ossetra caviar

MOUNT ROYAL PIGEON BREAST

Kabu turnips and cima di rappa, Soustons peanuts and traditional juice

REFRESHING SALAD

Arugula, walnuts and lemon

MILKY CHILDHOOD MEMORY INSPIRED BY THE PATXI SHEEPFOLD

Hay infusion, ewe's milk ice cream and bomba rice

PURE ORIGINE « SAO TOMÉ » 64% CHOCOLATE SOUFFLÉ

Buckwheat and williams pear

Or

CITRUS FRUITS FROM PHILIPPE SÉBI

Olive oil and sea fennel sorbet, warm madeleine for dipping

190€

Discovery wine and food pairing - 87€

Prestige wine and food pairing - 144€

MENU DU « COL DE GAKOETA »

The menu will be served for the whole table

Lunch only, excluding weekends and bank holiday

Lunch 12:15pm – 1:00pm

LEAN FISH BARELY SEARED

Carrot mucilage, mandarin tagete and fresh pollen

GRILLED SCALLOPS FROM OUR COASTS

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

Or

LAMB CHOPS

Artichokes and oysters, samphire and sucrine condiment, roasting juices

MILKY CHILDHOOD MEMORY INSPIRED BY THE PATXI SHEEPFOLD

Hay infusion, ewe's milk ice cream and bomba rice

69€

A LA CARTE

FIRST STROLL

LEAN FISH BARELY SEARED 41€

Carrot mucilage, mandarin tagete and fresh pollen

ROASTED GNOCCHI WITH MARINE FLAVOURS 39€

Sea urchin and beurre blanc

OCEAN SIDE WALK

SMALL BOAT FISHING 62€

Winter radish with kalamansi vinegar condiment, iodized sabayon and consommé infused with citrus leaves, ossetra caviar

GRILLED SCALLOPS FROM OUR COASTS 58€

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

WALK IN THE COUNTRYSIDE

MOUNT ROYAL PIGEON BREAST 58€

Kabu turnips and cima di rappa, Soustons peanuts and traditional juice

LAMB CHOPS 58€

Artichokes and oysters, samphire and sucrose condiment, roasting juices

HIKING IN THE PASTURES

Selection of fresh and mature cheeses, Jurançonnais condiment and Itxassou black cherry jam 28€

GOURMET DELIGHTS ACCORDING TO DAMIEN

PURE ORIGINE « SAO TOMÉ » 64% CHOCOLATE SOUFFLÉ 24€

Buckwheat and williams pear

To enhance the chocolate, a glass of Maury from Mas Amiel 30 ans d'Âge 10 cl - 12€

MILKY CHILDHOOD MEMORY INSPIRED BY THE PATXI SHEEPFOLD 20€

Hay infusion, ewe's milk ice cream and bomba rice

CITRUS FRUITS FROM PHILIPPE SÉBI 23€

Olive oil and sea fennel sorbet, warm madeleine for dipping

Selection of three vintages of Château Guiraud 1er cru de Sauternes - 21€

1996 4 cl

2008 4 cl

2016 4 cl