

Our friends producers

Cold cut :	Oteiza, Les Aldudes (64)
Beer :	Bob's Beer, Hasparen (64)
Bread :	Ogi Zuhaitza, Ludovic, Ossès (64)
Poultry :	Pierre Duplantier, Meracq (64)
	Aldabia, Ossès (64)
	Les pigeons du Mont-Royal (81)
Cheese :	Patxi à Bidarray (64)
	Benat, saint-jean-de-luz (64)
Foie gras :	Ferm'Adour (40)
Fish :	Dima à Saint-Jean-de-Luz (64)
	Truite de banka, Goicoechea (64)
	Our garden regarding seasons
	Paul Bregeras, Arbonne (64)
Fruits&Vegetables :	L'Orangerie à Anglet (64)
Meet:	La ferme Darrigade (asperges), Landes (40)
	Alex Feldmann, Macaye (64)
	Axuria, Cheraute (64)
	Belaun les Aldudes porc de kintao (64)
	Pascal Massonde, Souraide (64)
Butter:	Ferme Esnekiak, Mendionde (64)
Honey:	Nos ruches du domaine
Olive oil :	Maja, Navarre Espagnole
Sunflower oil :	Ferme de bordes, Landes (40)
Herbal tea :	Les petits Naufragés, Bidarray (64)
Chocolate :	Mr Txoxola, Bayonne (64)
	Valrhona
Flour :	Moulin de saint-Pee-Sur-Leren (64)
Pepper :	Jakes voisin du chef à Saint-Pée-sur-Nivelle
La truffle :	Alena truffe, Perigord (24)
Caviar :	Maison Sturia, Saint-Sulpice-de-Cameyrac
Spicy :	Comptoir de Navarre, Saint-Jean-Pied-de-Port
Eggs :	Iparla, Saint-Martin d'Arrossa (64)



La carte

First walk

Line-caught meagre fish from Saint Jean de Luz	36 €
“Tagète” flower, carrot mucilage and pollen from our hives	
“Oscietra” caviar supplement 22 euros	
Stuffed zucchini flower	39 €
Grilled squid-basil, flower foam	

Coastal walk.

Pearl-cooked codfish	48 €
Artichokes from our garden, camus broth with toasted fish bones	
Sea fennel from our coasts	
Line-caught from small boat	52 €
Kaï-lan and verbena, double sauce	

Farm walk

Jersey beef fillet	58 €
Potato and samphire, ‘Arno Beltza’ sauce with Hugo’s oysters	
Pierre’s Farm Hen	60 €
Spring vegetables from Arbonne, bergamot mint	
velvety jus, carabineros and cherries	

Hiking in the mountains

Selection of mature cheeses from our mountains	24 €
Jurançon marmelade and craker	

Greed after effort according to Damien

Maison Txokola’s chocolate from pod to bean	22 €
Lemon Meyer marmelade	

Milky Childhood memory inspired by the shepherd "Patxi"	19 €
Hay infusion, milk ice cream and bomba rice	

Antton’s strawberry	18 €
Rose from Amatxi’s Garden :Sorbet and Granita	

To sublimate the chocolate	12 €
Glass of Maury Mas Amiel 30 years old age 10 cl	

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

1996	4 cl
2008	4 cl
2016	4 cl

Please order the desserts at the beginning of the meal.



« **Ostape Water** » is the water of the Basque Country

Water is captured on the inn's property.
Ostape water is a modern and ecological initiative.

Regular checks and micro filtration ensure total purification while preserving trace elements and minerals.

This approach allows us to use the shortest possible circuit and therefore the most ecological.
Water is produced "on demand" at the ideal tasting temperature, served flat or sparkling.
The water bottle is sold in our restaurant, bring some Basque country home!

Menu du « Col de Gakoeta »

Served for all guests



Line-caught meagre fish from Saint Jean de Luz
"Tagète" flower, carrot mucilage and pollen from our hives
"Oscietra" caviar supplement 22 euros

Pearl-cooked codfish
Artichokes from our garden, camus broth with toasted fish bones
Sea fennel from our coasts
Or

Jersey beef fillet
Potato and samphire, 'Arno Beltza' sauce with Hugo's oysters

Antton's strawberry
Rose from Amatxi's Garden :Sorbet and Granita

- 59 euros TTC -

Menu served only at lunch, except weekends and holidays.

All our meats are of French origin
Taxes and service included - All prices are VAT inclusive

Menu du « Mont-Baigura »

Served for all guests

Line-caught meagre fish from Saint Jean de Luz
“Tagète” flower, carrot mucilage and pollen from our hives
“Oscietra” caviar supplement 22 euros

Stuffed zucchini flower
Grilled squid-basil, flower foam

Pearl-cooked codfish
Artichokes from our garden, camus broth with toasted fish bones
Sea fennel from our coasts

Pierre’s Farm Hen
Spring vegetables from Arbonne, bergamot-mint
Velvety jus, carabineros and cherries

Ou
Jersey beef fillet
Potato and samphire, ‘Arno Beltza’ sauce with Hugo’s oysters

Back from a refreshing harvest at ‘Aïta’s house
Lemon and snow peas

Please choose your dessert « à la carte

- 118 Euros -

Wine pairing in 5 times - 58€
Prestigious wine pairing- 103 €
Free alcohol pairing - 44€

Lunch : 12:15 pm - 1:00 pm
Dinner : 7:15 pm - 9:00 pm

Menu « Signature »

Served for all guests

Line-caught meagre fish from Saint Jean de Luz
“Tagète” flower, carrot mucilage and pollen from our hives
“Oscietra” caviar

Stuffed zucchini flower
Grilled squid-basil, flower foam

Traditional kokotxas
Juice like Spanish hake with bonito vinegar, lime and chive oil

Line-caught from small boat
Kai-lan and verbena, double sauce

Pierre’s Farm Hen
Spring vegetables from Arbonne, bergamot-mint
Velvety jus, carabineros and cherries

Back from a refreshing harvest at ‘Aïta’s house
Lemon and snow peas

Milky Childhood memory inspired by the shepherd ‘Patxi’
Hay infusion, milk ice cream and bomba rice

Maïson Txokola’s chocolate from pod to bean
Lemon Meyer marmelade
Ou

Antton’s strawberry
Rose from Amatxi’s Garden : Sorbet and Granita

- 174 Euros -

Wine pairing in 7 times - 87 €
Exceptional wine pairing - 144 €

Lunch : 12:15 pm - 1:00 pm
Dinner : 7:15 pm - 8:30 pm