

## APPETIZER

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Champagne Glass Drappier Brut Nature zero dosage	14 €
Champagne Glass Deutz rosé	16 €
Royal Kir	15 €
Homemade Kir	10 €
White/ Red Sangria	10 €
Martini, Muscat, Porto, Suze, Ricard, Lillet	8 €
Beer 1664	6 €
Bob's Beer: Blonde, Dark, White (Hasparren)	7 €
Txapa, Domain Brana	8 €
Artisanal Sagarnoa (apple wine) Txopinondo (Ascaïn)	7 €

## Softs

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Coca, Light coca, Orangina, Lemonade	5 €
Meneau Juice (orange, grapefruit, apricot, pineapple, tomato)	5 €
Basque apple juice Txopinondo (Ascaïn)	5 €

## Cocktails

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Gin Tonic (Gin Hendrick's, lemon, Tonic)	15 €
Americano (Martini Rouge, Campari)	15 €
Bloody Mary (Pyla, tomato juice, lemon)	15 €
The Ostape (Champagne, cherry cream, Campari)	17 €
Chahatoenia (Champagne, Cointreau, orange juice)	17 €

## Water Ostape

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Still or sparkling	8 €
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« **OSTAPE water** » is water from the Basque Country.

The water is harnessed on the property.

Ostape water is a modern and environmental initiative. Regular controls and micro filtration ensure an entire purification while preserving trace element and minerals.

This approach allow us to use the shortest way and to be the most eco-friendly we can.

The water is produced “on demand” at the temperature wanted, it can be still o sparkling.

Bottles are sold on our restaurant: do not hesitate to bring back home a little part of the Basque Country !

## Starters

### Foie Gras

Rhubarb and raspberries in different textures,  
with Kerala pepper

27 €

### Eggplant and breuil

grilled eggplant with a cream smoked and croustis.  
Pine nut and black olives, farmed breuil.

23 €

### Crab

Ravioli made with ink of cuttlefish and plain.  
Variation of carrots, citrus, lemon broth and Kafir

27 €

### Starter of Auberge Menu

16 €

## Main courses

### Local Banca Trout

Variation of fennel and flavours of anis. Bergamot,  
Bornéo lemon. Lemony sauce made with trout caviar.

35 €

### KRIAXERA DUCK

Roasted chest, leg confit, artichokes parsley chanderelles.  
Spring onions burnt, juice of sage infused.

35 €

### Chuck of young beef

Potato millefeuille, onions and shallots, sariette juice

37 €

Main course of Auberge Menu

22 €



<b>Farmed cheese</b>	<b>17 €</b>
Refined, salad of young lettuce	
<b>Local sheep cheese</b>	<b>14 €</b>
Ossau Iraty	
<b>Manjari chocolate, blueberries and espelette pepper</b>	<b>15 €</b>
Creamy chocolate with Espelette pepper, crunchy tiles, Fresh blueberries and marmalade.	
<b>Hazelnut Piemont yuzu</b>	<b>15 €</b>
Crunchy opaline, hazelnut ganache, light praline foam Yuzu sorbet.	
<b>Strawberries, pistachio basilic lemon</b>	<b>15 €</b>
Creamy and praline pistachio, strawberries in different textures, Strawberry and basilic sorbet.	
<b>Dessert of Auberge menu</b>	<b>11€</b>

Please note that 25 minutes preparation is needed for our desserts.

We recommend you to order them at the beginning of your meal.

**Foie Gras**

Rhubarb and raspberries in different textures,  
with Kerala pepper

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**Local Banca trout**

Variation of fennel and flavours of anis. Bergamot,  
Bornéo lemon. Lemony sauce made with trout caviar.

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**Chuck of young beef**

Potato millefeuille, onions and shallots, sariette juice

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**Farmed cheese**

Refined, salad with young lettuce

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**Manjari chocolate, blueberries and espelette pepper**

Creamy chocolate with Espelette pepper, crunchy tiles,  
Fresh blueberries and marmalade.

**No changement on this menu, served for all guests**

(Served till 13h30 at lunch and till 21h30 for dinner)

- 79 € -

**Fresh tagliatelle**

clams with a sea emulsion

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**Shredded lamb of basque country**

Variation of carrots,  
Polenta of corn from Arto Gorria, thyme juice.

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**Variation of strawberries**

White chocolate, crisp of puffed rice

- 49 € -