APPETIZER 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 (Ascain)	7 €

Softs

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

Cocktails

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

Water Ostape

Still or sparkling	8 €

OSTAPE
L'O DU PAYS BASQUE

« **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

Pork chest — 21 €
Ibaïama from Ospital house, confit and then snacked,
Cromesquis of pig's feet, Jerusalem artichokes in different textures,
Wild blackberries, strong juice

Butternut and pumpkin — 22 €
Iced and mashed butternut, pumpkin slices and black garlic
Roasted nuts and sauce hey

Foie gras — 25 €
Roasted fig and in compote, Java pepper

Crab — 25 €
In two services: ravioli and Thai broth, fennel,
Lemon confit and herbs granite

Main courses

Hake from Saint-Jean-de-Luz — 34 €
Marbled with cuttlefish ink, variation of corn polenta "arto gorria",
Kumquat confit, lemon Blanquette sauce

Local Banca Trout — 32 €
Coated with pistachio and dill, variation of artichoke,
Grilled onions, sauce Kafir

Beef filet — 36 €
Roasted, melting potatoes and a foam of mashed potatoes,
Leek compote, Sarriette juice

Squab — 36 €
Candied leg, assortment of beetroots and blackcurrant,
Bordelaise sauce

Please note that 25 minutes preparation is needed for our desserts.
We recommend you to order them at the beginning of your meal.

Desserts

Farmed cheese 14 €
Refined, salad young plants

Local sheep cheese 12 €
Ossau Iraty

Entremet pears and gingerbread 14 €
Biscuits with four spices, diplomat vanilla cream, poached pears,
Tiles and ice cream gingerbread

Chocolate sphere and Tonka bean 14 €
Mango and Manjari creamy, mango sorbet

Pineapple 14 €
Long pepper cream, granite lime green, banana biscuit

Autumn picking 14 €
Light chestnut cream, “meringues soufflées”, lemon marmalade
Chestnuts and whisky bourbon iced cream

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