

## 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 (Ascain)	7 €

## SOFTS

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Coca, Coca light, Orangina, Lemonade	5 €
Meneau Juice (orange, grapefruit, apricot, pineapple, tomato)	5 €
Basque apple juice Txopinondo (Ascain)	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 (Deutz Champagne, cherry cream, Campari)	17 €
Chahatoa (Deutz 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

### SEMI-COOKED FOIE GRAS

Marinated in red wine, pear poached and roasted hazelnuts

27 €

### CRAWFISH

Buckwheat Gnocchis, watercress pulp and spinach,  
Bisque sauce with Kerala pepper, algae in butter

29 €

### GREEN AND WHITE ASPARAGUS

Egg yolk candied, black garlic, beer seasoning,  
Foam puré of asparagus

23 €

### CRAB

In ravioli and natural, variation of carrots, citruses  
Lemongrass broth and Kafir

27 €

## MAIN COURSES

### TROUT OF SAINT-ETIENNE-DE-BAIGORRY

Turnip in different textures, lemon of Bornéo, Mélisse sauce

35 €

### SCALLOPS

Squash and Butternut, grapefruit jam,  
Coral juice, creamy and infused with Tarragon and cardamom

38 €

### LAMB OF BASQUE COUNTRY

Variation of salsifies, pine nuts, juice spruce infused

35 €

### MATURE BEEF CHUCK

Pastry of potatoes, onions, spicy juice of savory

37 €

DESSERTS

CHEESE From the farm with lettuce	17 €
SHEEP CHEESE From Ossau Iraty	14 €
MANJARI CHOCOLATE WITH BLACK TRUFFLE Crispy, chocolate ganache, black truffle ice cream	15 €
HAZELNUTS OF PIÉMONT, YUZU Hazelnut creamy dessert, smooth caramel, yuzu sorbet	15 €
SHEEP MILK AND HONEY FROM OSTAPE Homemade iced cottage Cheese Faisselle, grapefruit candied, Foam and ice cream honey	15 €
PEAR, GINGER, TWO SESAMES Pear poached in caramel, creamy ginger, Nougat of blond sesame, ice cream of black sesame	15 €