

Starters or to Share

Tapioca & Parmesan Croquette 8€

Black Garlic Aioli

Beef Gravlax 14€

Mustard Pickles

GETARIA ANCHOVIES x3 14€

Grilled Focaccia, Lemon, Seaweed Butter

HOUSE-MADE SEMI-COOKED FOIE GRAS 17€

Vegetarian Chili Jam, Maple Crisp

CEBO HAM PLATTER 18€

CORN 11€

Corn Hummus, Yogurt Sorbet, Preserved Lemon, Grand Roux Corn Crackers

Pig's Trotter Fritter 14€

Espelette Chili Harissa, Confit Celery, Pepper Sauce

SEA BASS CRUDO 16€

Umami Broth, Isigny Cream, Jalapeños, Kumquat

SCALLOPS 17€

Burdock Jus, Winter Vegetables, Almond Butter, Treviso

WHITE SHRIMP CARPACCIO 19€

Bisque Vinaigrette, Beetroot, Hibiscus, Honey-Wasabi Cream

Main Courses

BEEF RAVIOLI 25€

Iberian Ham Pot-au-Feu, Vegetables, Truffle

TUBERS 22€

Root Vegetables, Mushrooms, Confit Egg Yolk, Vin Jaune Sabayon, Buckwheat Tuile

BBQ MONKFISH 25€

Basque Cider Beurre Blanc, Mussels, Grilled Bread, Turnip

BBQ ANGUS CHUCK FLAP (Well-marbled chuck steak, 180g) 36€

Darphin Potatoes, Mushroom Persillade, Teriyaki Glaze

SIDES

Darphin Potatoes 5€

Kale Slaw 5€

Dessert & Cheese

CHEESE BOARD 18€ / 10€ per person

Seasonal Condiments

BASQUE CHEESECAKE 10€

Tonka Bean, Lemon Marmalade

FLOATING ISLAND 10€

Apple Caramel, Amaretto Crème Anglaise, Tagetes

FROZEN YUZU 10€

Yuzu Lemon Sorbet, Lemon Paste, Torched Meringue

COFFEE 10€

Coffee-Orange Blossom Ice Cream, Etxekoa Vinegar Caramel, Cocoa Nib Praline

HOUSE-MADE ICE CREAMS & SORBETS (1 scoop) 3.5€

For Little Gourmets – €13

Feel free to ask for the children's menu. We'll be happy to present the chef's special options. Includes syrup and one scoop of ice cream.