

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€

White asparagus 14€

Gremolata, tarragon cream

Crispy pig's trotter fritter 14€

Espelette pepper harissa, confit celeriac, pepper sauce

Mussels & cockles 14€

Basque cider beurre blanc, toasted bread, Ossau-Iraty cheese

Sea urchin 18€

Seared foie gras, radish, celeriac jus

WHITE SHRIMP CARPACCIO 19€

Bisque Vinaigrette, Beetroot, Hibiscus, Honey-Wasabi Cream

Main Courses

Pork shoulder 25€

Celeriac, corn siphon with ras el hanout, Grand Roux polenta crackers, sheep's milk yogurt

BBQ monkfish 25€

Green asparagus, peas, haddock, stracciatella

Cavatelli 21€

Lemon, red sage, Parmesan

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

Darphin Potatoes, Mushroom Persillade, Teriyaki Glaze

Dessert & Cheese

CHEESE BOARD 18€ / 10€ per person

Seasonal Condiments

BASQUE CHEESECAKE 10€

Tonka Bean, Lemon Marmalade

Panna cotta 10€

Hibiscus-vanilla syrup, strawberry, angelica

FROZEN Lemon 10€

Yuzu Lemon Sorbet, Lemon Paste, Torched Meringue

Soufflé doughnut 10€

Praline cream, salted butter caramel, Amaretto custard

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.