



Starters (for gourmet or to share)

<b>Crispy pig's trotter salad</b>	13.00€
Pickled onions, raw Paris mushrooms and toasted pine nuts	
<b>Breaded and fried soft-boiled egg</b>	14.00€
Truffled Jerusalem artichoke purée, aged Comté espuma, dried ham crisps	
<b>Squid fricassée</b> Cooked in parsley with chorizo and Espelette pepper	11.00€
<b>Cured meat board</b> Duroc ham, chorizo and lomo	15.50€
<b>Duroc Ham « chiffonnade » - 30 month of aging</b>	13.50€
<b>Pumpkin velouté</b>	12.00€
Sautéed chestnuts and spring onions, toasted cashews, whipped cream infused with clementine zest	
<b>Mister Jean's Big Salad</b>	18.50€
Candied duck leg, gizzards, tomatoes, smoked duck breast, bacon, poached egg, pine nuts, bread croutons, fried onions, Ardi Gasna local cheese	

Mains courses

<b>Pork T-Bone</b>	23.00€
Slow-cooked and roasted, served with stuffed Conchiglioni with chorizo and mushrooms, onion and smoked bacon meat juice	
<b>Rib steak</b> served with French fries, mushroom sauce	26.00€
<b>Beef tartar</b> served with French fries and salad	19.00€
<b>Bask Burger</b>	19.50€
Brioche bun, beef steak, tomatoe, lettuce, onion jam, Béarnaise sauce, bacon and local sheep milk cheese, served with French fries	
<b>Braised beef cheek medallions in red wine</b>	27.00€
Creamy mashed potatoes, cromesquis with parsley and garlic butter	
<b>Grilled Squid</b> in parsley with chorizo, Espelette pepper and a creamy risetti (pasta)	19.50€
<b>Seared scallops</b>	26.00€
Pan-fried butternut squash tagliatelle with pumpkin seeds and black sesame, marinated clementines with Espelette pepper, rich meat jus	
<b>Leek fondue ravioli (vegetarian dish)</b>	18.00€
Spiced curry, coconut and ginger sauce, parmesan shavings, seasoned with diced confit tomatoes and crispy onions	
<b>Grilled Beef's rib</b> with French fries, salad	
	for 2 people 75.00€    for 3 people 100.00€

<b>Extra Fries</b>	3.50€
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Cheese et Desserts

<b>Plate of local sheep milk cheese</b> with black cherry jam	7.50€
<b>Sundaes (2 scoops)</b>	5.80€
<u>Ice cream</u> flavours: Bourbon Vanilla, Milk Chocolate, Coffee, Rhum and Grapes, Salted butter caramel, Pistachio	
<u>Sorbet</u> flavours: Strawberry, Raspberry, Lemon, Coconut, Peach, Lime	
<b>La douceur</b>	9.00€
French toast-style brioche, salted butter caramel, vanilla ice cream, whipped cream	
<b>Crispy cocoa biscuit</b>	8.50€
Milk chocolate ganache, fresh clementines, citrus-scented crème diplomate	
<b>Pressed apple and walnut dessert</b>	8.00€
On a Breton shortbread base, salted butter caramel, smooth vanilla cream	
<b>Café Gourmand</b> (coffee with a selection of desserts)	8.50€
<b>Tea Gourmand</b> (tea with a selection of desserts)	9.50€
<b>Extra Whipped Cream</b>	1.50€

<b>Kid's Menu</b> (choice of Ham, Chopped Steak, Fish with pasta or fries / Ice cream)	9.00 €
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# HÔTEL LOREAK

BAR / RESTAURANT / HÔTEL ★ ★ ★

## Hot Drinks

Espresso, decaf, americano	1.60€
Espresso Macchiato	1.90€
Double espresso	3.20€
Small Latte	2.50€
Large Latte	3.70€
Tea (Ceylan, Earl Grey, Mint, Green sencha)	3.50€
Infusion (Verbena, verbena mint, linden)	3.50€
Rooibos (orange and apricot, Spices)	3.50€
Cappucino, Hot chocolate	4.00€
Croissant	1.50€
Bread with butter and jam	2.50€

## Beers

	boc	25cl	50cl
Loburg (lager - belgium)	2.00€	3.50€	6.30€
Leffe (lager - belgium)	2.60€	4.50€	8.10€
Eguzki (Basque country)	2.60€	4.60€	8.30€
Beer with Picon	-	4.00€	7.20€
Monaco, shandy, or with syrup	-	3.70€	6.70€

Bottle bask beer (Amber ale or IPA) 33cl	6.50€
Free alcohol beer	5.00€

## Spirits

Ricard or Pastis 51	3.50€
Martini withe or red, Campari, Sangria, white or red Port	
Suze, Kir (peach, blackberry, blackcurrant)	3.50€
Gin, Vodka, Rum or Malibu (4cl)	5.00€
Kir with Prosecco	5.00€
Rum Havana	6.00€
Vodka Wyborowa	6.00€

## Whiskey

Jameson, Ballantine's	5.00€
Jack Daniel's,	8.00€
Jameson reserve	9.50€
Glenfiddich 18 years	12.00€
Michel Couvreur – Candide	18.00€
Extra soda	1.00€

## Liquors

Manzana, Menta, Patxaran	5.00€
Izarra green or yellow	6.00€
Bas Armagnac - Résistance	8.00€
Cognac VS, Baileys, Calvados	6.00€
Pear or Plum Brana liquor	8.50€
Rum Diplomatico, Rum Zacapa,	
Cognac VSOP	9.00€
Irish coffee	9.00€

## Soft drinks

Sirup or diabolito (lemonade + syrup) (mint, lemon, strawberry, peach, pomegranate, orgeat)	2.20€
Coca cola, Coca zero, Orangina, Schweppes, Fuzetea,	
Ogeu 33cl	3.50€
Fruit juice PAGO (orange, pineapple, apple, ACE, tomatoe)	3.50€
Orange or Lemon fresh juice	5.50€
Ice coffee	3.00€

## Mineral water

	50cl	1L
Ogeu still or sparkling water	3.50€	5.10€

## Cocktail

Americano	10.00€
Spritz	9.00€
Mojito	9.00€
Gin Tonic Loreak	9.00€
Blue Gin Loreak ( <i>gin, curaçao, lime, lemon</i> )	9.50€

## Mocktail

Rio (orange juice, limonade, pomegranate sirup)	5.50€
Citronnade	5.50€
Virgin mojito	5.50€

## Red wine

	glass	37,5cl	75cl
Graves - Clos Lamothe	4.50€	17.00€	28.00€
Egiategia - Saint Jean de Luz	4.00€	-	25.00€
Rioja Reserva – Baron de Ley	5.00€	-	30.00€
Ribera del Duero - Protos Roble	-	-	28.00€
Côte du Rhône – Chapelle Saint Martin	4.00€	-	25.00€
Brouilly – Château La Pierre	6.00€	-	35.00€
Bourgueil	4.00€	-	24.00€
Crozes Hermitage – Les Palais	-	-	39.00€
Coucheroy – Pessac Leognan	-	-	38.00€

## White wine

	glass	37,5cl	75cl
Capbreton - Les pieds dans le sable	4.50€	-	27.00€
Jurançon - Cimes d'or	4.50€	-	25.00€
Chablis - Petit Chablis	6.00€	-	36.00€

## Rosé wine

	glass	37,5cl	75cl
Pays d'Oc - Camas	3.50€	-	19.00€
Egiategia - Saint Jean de Luz	4.50€	-	24.00€
Provence - Les hauts de Masterel	4.50€	18.00€	27.00€

## Champagnes

	glass	37,5cl	75cl
Moët et Chandon	-	-	75.00€
Prannier	-	35.00€	60.00€