



Spring 2026



HÔTEL LOREAK  
BAR / RESTAURANT / HÔTEL ★★★

### Gourmet Starters or Dishes to Share

<b>Roasted prawns with parsley</b> Mashed green peas, horseradish gel, ham crisps, crunchy baby lettuce, and satay powder	15.50€
<b>Blowtorched white asparagus</b> Coated with cashew praline, soft-cooked egg, arugula pesto, and squid ink lace tuile	14.50€
<b>Sautéed baby squid</b> with parsley, chorizo, and Espelette pepper	11.00€
<b>Charcuterie platter</b> (Duroc ham, chorizo, Iberian lomo)	15.50€
<b>“Chiffonnade” of 100% Duroc ham</b> (30 months aged)	13.50€
<b>Chicken Caesar salad</b> Salad, crispy cornflake-coated chicken strips, anchovies, mixed tomatoes, hard-boiled quail eggs, parmesan shavings, croutons, and anchovy dressing	16.50€
<b>Monsieur Jean’s large salad</b> Duck confit, gizzards, tomatoes, smoked duck breast, xingar (cured ham), poached egg, green salad, pine nuts, croutons, fried onions, and Ardi Gasna cheese	18.50€

### Main Course

<b>Roasted duck breast</b> Black garlic cream, sweet potato mousseline with toasted hazelnuts, reduced jus	23.00€
<b>Grilled ribeye steak</b> , pepper sauce, fries	26.00€
<b>Hand-cut beef tartare</b> served with fries and salad	19.00€
<b>Bask Burger</b> Brioche bun, seared beef patty, tomato, lettuce, caramelized onion chutney, béarnaise sauce, bacon, and sheep’s cheese, served with fries	19.50€
<b>Grilled milk-fed lamb chops</b> Zucchini sautéed with garlic and fresh thyme, zucchini spaghetti with almonds, garlic-basil-almond pesto, lamb jus	26.50€
<b>Grilled squid</b> with parsley, chorizo, and Espelette pepper, creamy risetti	19.50€
<b>Roasted lean fish fillet</b> Roasted white asparagus, bouillabaisse sauce with rouille, garlic and thyme croutons	25.50€
<b>Spinach ravioli</b> (vegetarian dish) Curried coconut and ginger sauce, parmesan shavings with diced sun-dried tomatoes, toasted hazelnuts	18.00€
<b>Prime rib steak</b> served with fries, salad, béarnaise or pepper sauce or daily sauce for 2 people 75.00 €      for 3 people 100.00 €	

Extra fries	3.50€
-------------	-------

### Cheeses and Desserts

<b>Sheep’s cheese platter</b> with black cherry jam	7.50€
<b>Ice cream cup (2 scoops)</b> Ice cream flavors: Vanilla, Coffee, Rum & Raisin, Salted Butter Caramel, Milk Chocolate Sorbets: Strawberry, Coconut, Lemon	5.80€
<b>Extra Whipped Cream</b>	1.50€
<b>La douceur</b> French toast-style brioche, salted butter caramel, vanilla ice cream, whipped cream	9.00€
<b>Strawberry shortcrust tart</b> Mascarpone cream and basil-strawberry flavored gel	9.00€
<b>Coffee cream with soaked sponge cake</b> Caramel whipped cream and a tuile with roasted coffee beans	8.00€
<b>Café Gourmand</b> (coffee with a selection of desserts)	8.50€
<b>Tea Gourmand</b> (tea with a selection of desserts)	9.50€

Kid’s Menu (choice of Ham, Chopped Steak, Fish with pasta or fries / Ice cream) 9.00€



# 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 (White 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 + sirup)	
(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€
Couchey – 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
Pannier	-	35.00€	60.00€