



Starters (for gourmet or to share)

The Tomato	13.50€
Roasted and semi-confit tomato baked in the oven, fresh tomato tartare, burratina, and green basil pesto with rocket salad	
Chickpea Hummus	11.00€
Homemade hummus, served with Provençal herb toast and sesame oil	
Squid fricassée Cooked in parsley with chorizo and Espelette pepper	11.00€
Assortment of cured meats Duroc ham, chorizo, and Iberian lomo	15.50€
“Chiffonnade” of 100% Duroc ham — aged for 30 months	13.50€
Chicken Caesar Salad	16.50€
Green salad, crispy cornflake-breaded chicken strips, anchovies, heirloom tomatoes, hard-boiled egg, Parmesan shavings, croutons, and anchovy dressing	
Large Monsieur Jean Salad	18.50€
Confit duck leg, duck gizzards, tomatoes, smoked duck breast, xingar (Basque cured pork), poached egg, green salad, pine nuts, croutons, fried onions, and Ardi Gasna cheese	

Main courses

Roasted Duck Breast	23.00€
Taggiasca black olive condiment, orange segments, olive oil mashed potatoes, confit tomatoes and reduced jus	
Grilled Ribeye Steak Pepper sauce and French fries	26.00€
Beef Tartare, Prepared In-House Served with French fries and salad	19.00€
Bask Burger	19.50€
Brioche bun, seared beef patty, tomato, salad, caramelised onion compote, béarnaise sauce, bacon, and sheep’s cheese, served with French fries	
Aldabia Farmhouse Poultry Supreme	22.00€
Stuffed with mascarpone, Parmesan and confit tomatoes, then slow-cooked at low temperature, served with green beans, pearl onions, confit apricots, verbena, almonds and chicken sauce	
Grilled Squid in parsley with chorizo, Espelette pepper and a creamy risetti (pasta)	19.50€
Plancha-Grilled Hake	23.00€
Lightly grilled heritage tomatoes deglazed with aged Xeres vinegar, baby artichokes, garlic chips and tartare sauce	
Thai-Style Crunchy Vegetables <i>(Vegetarian Dish)</i>	18.00€
Avocado, radish, green beans, Chioggia beetroot, carrots, Chinese cabbage, tomatoes, coriander, Thai sauce, and fresh cheese coated with flax and pumpkin seeds	

Beef Rib with French Fries, Salad and Béarnaise sauce, pepper sauce or sauce of the day
For 2 people 75.00 € For 3 people 100.00 €

Extra French Fries	3.50€
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Cheese et Desserts

Plate of local sheep milk cheese with black cherry jam	7.50€
Sundaes (2 scoops)	5.80€
Ice cream flavours: Bourbon Vanilla, Milk Chocolate, Coffee, Rhum and Grapes, Salted butter caramel, Pistachio	
Sorbet flavours: Strawberry, Raspberry, Lemon, Coconut, Peach, Lime	
Extra Whipped Cream	1.50€
Yellow Peach in All Its Forms	8.00€
Roasted, marinated, served as a coulis and granita, under a Breton shortbread crumble with rosemary	
Verbena-Scented Strawberry	9.00€
Fresh strawberries and strawberry jelly on a verbena mascarpone cream, with crunchy meringue drops	
Milk Chocolate Ganache	9.00€
Peanut gianduja, salted butter caramel, crispy crêpe dentelle wafer, chocolate and Espelette chilli pepper	
Café Gourmand (coffee with a selection of desserts)	8.50€
Tea Gourmand (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€

Hot Drinks

Expresso, decaf, americano	1.60€
Expresso Macchiato	1.90€
Double expresso	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 diaboló (lemonade + syrup)	
(mint, lemon, strawberry, peach, pomegranate, orgeat)	2.50€
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 (gin, curaçao, lime, lemon)	9.50€

Mocktail

Rio (orange juice, limonade, pomegranate sirup)	5.50€
Citronnade	5.50€
Virgino 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€
Pessac Leognan - Coucheroy	-	-	38.00€
Pessac Leognan - Rochemorin	-	-	42.00€
Pessac Leognan - La Louvière	-	-	55.00€
Lalande Pomerol - Haut Caillou	-	21.00€	40.00€
Sancerre - J. De Villebois	-	21.00€	39.00€

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€
J. De Villebois – Sancerre	-	21.00€	39.00€

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€
Pannier	-	35.00€	60.00€