

## STARTERS

<b>Cucumber gaspacho</b> Sheep milk, beans, lovage oil	13€
<b>Green peas</b> Smoked eel, grapefruit condiment, horseradish	13€
<b>Green Asparagus</b> Anise dressing, pineapple, cucumber	13€
<b>Duck foie gras (+3€ in the menu)</b> Passion fruit jelly, homemade toasted brioche	16€
<b>Beets tartare</b> Goat cheese, candid rhubarb, fresh mint	12€

## MAINS

<b>Grilled squid (+5€ in the menu)</b> White asparagus, raspberry and piquillos condiment, smoked paprika espuma, peanuts	32€
<b>Scorpion fish</b> Gnocchis, caramelized onions, salmon eggs, coffee sauce	27€
<b>Low temperature cooked chicken</b> Artichokes, blond liver, chicken stock with sweet clover	27€
<b>Crispy veal sweetbreads (+5€ in the menu)</b> Carrots, orange blossom, sesame, meat juice	32€
<b>Txogitxu beef Entrecote - To share for 2 persons (+10€ in the menu)</b> Potatoes candied with sage, wild garlic, Kalamata olive	38€/pers

## CHEESE & DESSERTS

<b>Ossau-Iraty</b> Sheep milk cheese from Pays-Basque region	12€
<b>Guanaja chocolate sphere (+3€ in the menu)</b> Poached pears, roasted almonds, vanilla ice cream	15€
<b>Rhubarb tartlet</b> Hazelnut, yogurt and green apple ice cream	12€
<b>Avocado and lemon freshness</b> Avocado foam, argrums, pineapple, meringue, pineapple and lemon sorbet	12€
<b>Fraisier</b> Vanilla and lemon cream, almonds, strawberry sorbet	12€