

STARTERS

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

MAINS

Grilled Squid (+5€ in the menu) White asparagus, raspberry and piquillos condiment, smoked paprika espuma, peanuts	32€
Iberian secreto Fregola sarda with pesto, sauteed radish, wild garlic emulsion, meat juice	27€
Crispy veal sweetbreads (+5€ in the menu) Sweet potato mousseline, sorrel, buckwheat cake, kasha, meat juice	32€
Hake fish Multicolored chard, caramelized onions, beurre blanc émulsion	27€
Txogitxu beef Entrecote - To share for 2 persons (+10€ in the menu) Potatoes candied with sage, wild garlic, Kalamata olive	38€/pers

CHEESE & DESSERTS

Ossau-Iraty Sheep milk cheese from Pays-Basque region	12€
Guanaja chocolate sphere (+3€ in the menu) Poached pears, roasted almonds, vanilla ice cream	15€
Rhubarb tartlet Hazelnut, yogurt and green apple ice cream	12€
Avocado and lemon freshness Avocado foam, argrums, pineapple, meringue, lemon verbena sorbet	12€
Raspberry and vanilla Saint-Honoré Sesame ice cream and pralin	12€