

## SPECIALS OF THE DAY

Starter + Main  
or  
Main + Dessert **24 €**

Starter + Main + Dessert **32 €**

Lunch from Monday to Friday



## FINGER FOOD

- ✓ Black olive tapenade and seasonal raw vegetable 9€
- ✓ Herb falafels, Zaatar yogurt, and carrot 11€
- Free-range poultry crispy, piquillo ketchup 12€
- Bayonne ham & sheep cheese croquettes 15€
- Southwestern charcuteries (cured meat) & cheeses 25€

## STARTERS

- Starter of the day 9€
- First salad 10€
- ✓ Butternut soup, chestnut pieces, Isigny "crème fraîche" 9€
- ✓ Farm egg, organic leeks, buckwheat crumble 9€
- Red tuna tataki style, chipotle mango condiments, wasabi mayonnaise 12€
- ✓ Basque blue cheese tartlet, walnut praline, organic apple and roasted sucrine 12€

## MAINS

- Main course of the day 18€
- First salad 18€
- ✓ Crunchy rice, creamy and sautéed mushrooms, pickles, parmesan crumble 19€
- Bacon & sheep cheese burger (local beef), french fries, onion and chorizo 21€
- Hake from the port of Saint-Jean-de-Luz, mashed potatoes with calamansi, tartare style sauce 23€
- ✓ Creamy blue cheese pasta 19€
- French origin ribeye steak, Bordelaise sauce, french fries 25€

## DESSERTS

- Dessert of the day 10€
  - Homemade churros, chocolate sauce 7€
  - Mont-Blanc with chestnuts and grapefruit, pistachio, flavored with rum 10€
  - Guanaja chocolate sphere and passion fruit 10€
  - Tarte Tatin flavored with olive oil, Isigny "crème fraîche" 10€
  - The Feel Good Touch 12€
- Our coffee or tea with 3 homemade mini desserts

✓ VÉGÉTARIAN

**KIDS MENU 15 €**  
until 12 yo

- Beef burger, french fries  
or  
Fish of the day, mashed potatoes
- Churros or ice cream
- Flavoured water w. syrup base