

BRINDOS



millésime

## STARTERS TO SHARE

- Board of Bellota Pata Negra ham** 24 €  
from El Regalao, pan con tomate
- Rare oyster** 19 €  
L'Impératrice n°2 by Joël Dupuch- 6 pieces
- Free-range eggs omelette** 24 €  
with truffle *éc(h)o*

## STARTERS

- Bluefin tuna from the Gascogne bay** 24 €  
Southern condiments, geranium water foam
- Foie gras pan-fried from Jean Sarthe's farm** 26 €  
Citrus caviar, porcini mushrooms with flax seeds
- Laquered prawns in their juice** 24 €  
Avocado with Timut berries, shiso sorbet
- Galician beef tartare and Cecina** 26 €  
Raw farmer's cream and horseradish,  
with Oscietre caviar
- Heirloom tomatoes from Monsieur Garbage** 19 €  
Candied cherry with basil and lemon verbena,  
Iberian burrata ice-cream *éc(h)o*

## MAIN COURSES

- Pollack line-caught with garden herbs** 34 €  
Fennel and kabu caramelized, begonia flower marinière
- Line-caught hake from Saint Jean de Luz** 32 €  
Eggplant mille-feuille, Cretan broth with meadowsweet
- Lobster in ravioli, tamarind and marrow** 38 €  
Shell foam, crispy shellfish claws
- Farmer chicken** 34 €  
Stuffed with chestnuts and Saint Sardos farm hazelnuts  
laquered chard with poultry juice
- Pyrenean beef confit with Vera's paprika** 34 €  
Beetroot cooked in a salt crust, Txapa's full flavored juice  
and herbs foam
- Sheep's milk cheese ravioli** 29 €  
Girolles mushrooms and blueberries from Magescq *éc(h)o*

## MAIN COURSES TO SHARE (FOR 2 PEOPLE)

- Tomahawk pork matured for 35 days on the bone** 85 €  
Baker's style potato in a crust of bread with girolle  
mushrooms
- Fish of the day** Price according to the market  
Vegetables from our market gardener,  
coriander seeds and candied ginger

## CHEESE

- Cheese plate** 18 €  
Selection from the Pyrénées

## DESSERTS

- Kiwi from the Adour** 14 €  
With lemon vervain, Earl Grey tea sorbet *éc(h)o*
- Château's signature chocolate** 14 €  
with grand cru from Madagascar
- The bees of the Basque Country** 14 €  
Vanilla rice with chestnut honey,  
yogurt ice-cream with lime zest
- Comice pear and nuts soufflé** 16 €  
Intxaursaltsa ice-cream  
*A 15-minute preparation is required for this dessert*

*éc(h)o*

### Le mieux-être par Millésime

Convaincus que la cuisine peut être gourmande et joyeuse sans rien sacrifier des principes élémentaires de l'équilibre alimentaire. Nous proposons dans nos cartes des plats labellisés éc(h)o. Créés par nos Chefs, ils sont l'alliance parfaite du plaisir gustatif et de l'équilibre diététique. Découvrez l'ensemble de notre programme bien-être sur : [millesime-collection.com](http://millesime-collection.com)

LE CHEF  
Hugo DE LA BARRIERE

