

millésime



# Restaurant

BRINDOS

## 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
- Caviar osciètre from Sturia House (30g)** *éc(h)o* 95€  
Brioche, lime cream and seaweed butter

## STARTERS

- Home-smoked Baïgorry trout** 24 €  
Lime Miso cream
- 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
- Belchard apple and rutabaga** *éc(h)o* 19 €  
Refreshed with Patxaka and yuzu, creamy from Ossau-Iraty

## MAIN COURSES

- Pollack line-caught with garden herbs** 32 €  
Fennel and kabu caramelized, begonia flower marinère
- Scallops diving in two ways** 34 €  
Scorzonerias glazed with Txakoli and sea lettuce
- 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
- Black pork from Bigorre** 34 €  
Red corn, polychrome flavors
- Sheep's milk cheese ravioli** *éc(h)o* 29 €  
Girolles mushrooms and blueberries from Magescq

## CHEESE

- Cheese plate** 18 €  
Selection from the Pyrénées

## DESSERTS

- Kiwi from the Adour** 14 €  
With lemon vervain, Earl Grey tea sorbet
- Château's chocolate signature** 14 €  
Jivara chocolate crunch, Bailey's ice cream
- Chestnuts and clementines** 14 €  
Creamy Bourbon vanilla and old rum ice cream
- Comice pear and nuts soufflé** *éc(h)o* 16 €  
Intxaursaltsa ice-cream

*A 15-minute preparation is required for this dessert*

## MENU KUSKUA

- Belchard apple and rutabaga** *éc(h)o* 62 €  
Refreshed with Patxaka and yuzu, creamy from Ossau-Iraty
- Pollack line-caught with garden herbs**  
Fennel and kabu caramelized, begonia flower marinère
- Kiwi from the Adour**  
With lemon vervain, Earl Grey tea sorbet

## MENU ZAPORE

- Appetizer** 89 €
- Laquered prawns in their juice**  
Avocado with Timut berries, shiso sorbet
- Starter**
- Foie gras pan-fried from Jean Sarthe's farm**  
Citrus caviar, porcini mushrooms with flax seeds
- Main Course**
- Scallops diving in two ways**  
Scorzonerias glazed with Txakoli and sea lettuce  
&
- Black pork from Bigorre**  
Red corn, polychrome flavors
- Pre-dessert**
- Kiwi from the Adour**  
With lemon vervain, Earl Grey tea sorbet
- Dessert**
- Château's chocolate signature**  
Jivara chocolate crunch, Bailey's ice cream

*Unique tasting menu for the whole table*

*éc(h)o*

**Well-being by Millésime** Convinced that cooking can be delicious and joyful without sacrificing any of the elementary principles of balanced nutrition. We offer dishes labeled éc(h)o on our menus. Created by our Chef, they are the perfect combination of taste pleasure and dietary balance. Discover our entire wellness program on: [milesime-collection.com](https://milesime-collection.com)

LE CHEF  
HUGO DE LA BARRIERE

