

BRINDOS



Restaurant

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STARTERS TO SHARE

Rare Oysters L'Impératrice n°2 de Joël Dupuch, Espelette pepper butter 6 oysters	19 €
Kintoa ham from Oteiza , garlic corn bread	24 €
Osciètre caviar from Sturia (30g), toasted brioche, lime cream and citrus butter	95 €

STARTERS

White asparagus with miso escabeche, braised octopus in bottarga and pickles from the Landes	21 €
Beetroot and smoked pigeon from Bassibé's farm, walnut vinegar and oxalis	24 €
Baïgorry trout confit in dill oil, vegetables herbs emulsion	24 €
Pan-fried foie gras from Jean Sarthe's farm, torrified rye with chicken stock, cacao foam	26 €

MAIN COURSES

Sole from Saint Jean de Luz bay , Pyrenean ornithogalum, wild garlic and salad burnet	34 €
Red mullet with lime, cockles Ttoro and saffron	32 €
Snacked langoustines , barigoule artichoke ravioli, lemongrass and mint broth	34 €
Herriko's veal , confit kohlrabi with lovage and cranberries, herbs stock	32 €
Pyrenean lamb , spinach with nutmeg, iodized olive juice, confit leg of lamb with hay	34 €

CHEESE

Cheese platter , Pyrenean selection	18 €
Ossau Iraty foam with sweet spices and flax crumble	14 €

DESSERTS

Saint Sardos hazelnut , Momasé coffee cream, coriander	14 €
Château's chocolate signature , Jivara chocolate crunch, Bailey's ice cream	14 €
Rhubarb ravioli in elderberry confit, galanga sorbet	14 €
Our Grand Marnier soufflé <i>A 15 minutes preparation is required for this dessert</i>	16 €

MENU IZADI

59 €

White asparagus miso cream with lime, vegetable herbs
Barigoule artichoke ravioli wild asparagus with wild garlic
Saint Sardos hazelnut Momasé coffee cream, coriander

MENU KUSKUA

69 €

White asparagus with miso escabeche, braised octopus in bottarga and pickles from the Landes
or Beetroot and smoked pigeon from Bassibé's farm, walnut vinegar et oxalis
Red mullet with lime, cockles Ttoro and saffron
or Herriko's veal confit kohlrabi with lovage and cranberries, herbs stock
Ossau Iraty foam with sweet spices and flax crumble

Rhubarb ravioli in elderberry confit galanga sorbet
or Saint Sardos hazelnut Momasé coffee cream, coriander

MENU ZAPORE

89 €

Amuse bouche Baïgorry trout confit in dill oil
Pan-fried foie gras from Jean Sarthe's farm, torrified rye with chicken stock, cacao foam
Sole from Saint Jean de Luz bay Pyrenean ornithogalum, wild garlic and salad burnet
Pyrenean lamb spinach with nutmeg, iodized olive juice, confit leg of lamb with hay
Pre-dessert Rhubarb ravioli in elderberry confit
Château's chocolate signature Jivara chocolate crunch, Bailey's ice cream

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**The tasting Menu Zapore is served for the entire table
served at lunch until 1 p.m. and at dinner until 9 p.m.**
Wine pairing is available for 31 €
with three glasses of wine, selected by our Chef Sommelier

LE CHEF
HUGO DE LA BARRIERE