

## TO SHARE

### **The “Impératrice” Oysters by Mr. Dupuch**

Citrus butter – 6 pièces

26 €

### **Caviar Osciètre from Sturia (30g)**

Toasted brioche, lime cream and citrus butter

95 €

## STARTERS

### **Crispy tart with bluefin tuna**

Marmande tomato with lemon verbena, buffalo stracciatella ice-cream

24 €

### **Beetroot and smoked pigeon**

From Bassibé’s farm, walnut vinegar and oxalis

24 €

### **Pan-seared foie gras from Jean Sarthe farm**, roasted rye with chicken stock, cacao foam

26 €

## MAIN COURSES

### **Baïgorry trout confit in agastache oil**

Iodized condiment, braised fennel, Osciètre scented butter

36 €

### **Red mullet with lime**

Cockles Ttoro and saffron

34 €

### **Pyrenean lamb**

nutmeg-seasoned spinach, iodized jus with olives, hay confited leg of lamb

36 €

### **Free-range Aradoa Chicken from Maison Garat**

Grilled eggplant and bull’s horn pepper, leg confit with chanterelles

34 €

## CHEESE

### **Cheese plate**, selection from the Pyrenees

18 €

## DESSERTS

### **Tarta de queso with breuil cheese**, Tursan’s raspberries and agastache

14 €

### **Château’s Signature Chocolate**, Jivara chocolate crunch, Bailey’s ice cream

14 €

### **Saint-Sardos hazelnut**, Momasé coffee cream, coriander

14 €

### **Grand Marnier Soufflé**, blood orange sorbet

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

16 €

## MENU IZADI

59€

**Marmande tomato with lemon verbena**, buffalo stracciatella ice-cream

**Barigoule artichoke ravioli**, wild asparagus with wild garlic

**Saint Sardos hazelnut**, Momasé coffee cream and coriander

## MENU KUSKUA

69€

### Amuse-bouche

#### **Crispy tart with bluefin tuna**

Marmande tomato with lemon verbena, buffalo stracciatella ice-cream

#### **Free-range Aradoa chicken from Maison Garat**

Grilled eggplant and sweet pepper, chicken leg confit with girolle mushrooms

### Pré-dessert

#### **Château's Signature Chocolate**

Jivara chocolate crunch, Bailey's ice cream

## MENU ZAPORE

89€

### Amuse bouche

Crispy tart with bluefin tuna

#### **Beetroot and smoked pigeon**

From Bassibé's farm, walnut vinegar and oxalis

#### **Sole from the Bay of Saint-Jean-de-Luz**

Pyrenean ornithogalum, wild garlic and salad burnet

#### **Free-range Aradoa chicken from Maison Garat**

Grilled eggplant and sweet pepper, chicken leg confit with girolle mushrooms

### Pré-dessert

#### **Château's Signature Chocolate**

Jivara chocolate crunch, Bailey's ice cream

**The tasting Menu Zapore is served for the entire tables 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*



In partnership with UNESCO, Relais & Châteaux has made 12 commitments, designed to pursue three major missions:

- *Preserve the world's hospitality and culinary traditions*
- *Contribute to the protection and development of biodiversity*
- *Take daily action for a more human world*

LE CHEF  
HUGO DE LA BARRIERE

Price includes service and VAT. Meat origins: France  
A list mentioning allergens is available upon request