

TO SHARE

Duck foie gras from Souprosse – €24

Gravelax of trout from Banka – €21

Kintoa Ham – €24

STARTERS 13 €

GASPACHO

Creamy burrata and crusty bread.

THE PERFECT EGG

Polenta, chorizo, and grilled corn.

HERITAGE TOMATOES

Herb oil and marinated anchovies.

GRILLED ZUCCHINI

Parmesan tile.

MAIN COURSES 20 €

HAKE FILLET

Vegetables and beurre blanc sauce.

COD RAVIOLI

Biscay style and shellfish bisque.

GALICIAN BEEF HANGER STEAK

Potato mash with confit shallots.

IBERIAN PORK PLUMA

Roasted carrots with satay seasoning.

CHEESE 9 €

Ardi Gasna cheese from the Laiterie de la Nive, mesclun salad,

Homemade black cherry jam from Itxassou.

DESSERTS 9 €

MILLE-FEUILLE

Vanilla cream, smooth caramel.

EXOTIC FRUIT TART

Lime cream, exotic fruit brunoise and Breton shortbread.

CHOCOLATE & PEANUT

Silky chocolate mousse, peanut crumble and praline.

The list of allergens present in our dishes is available upon request.