



# L'OCÉAN



*From all the passions, the only respectable seems to me to be  
the love of good food...*

*Guy de Maupassant*

Open every day from 7:30 to 9:30  
Prices in euros – service and taxes included

## Starters



### Oyster

Kiwi declination  
Cucumber  
Rye bread ice cream

-25-

### Duck foie gras

Smocked eel  
Passion condiment

-25-

### Lobster

Roasted with our local butter  
Tarragon and green apple

Half lobster -35-

Whole lobster -65-

### Soufflé

Zucchini soufflé,  
Sheep cheese yogurt  
Lemon confit

-24-

## *Vegetarian*



### Bomba Rice

Prepared like a Paella  
Peas and peperoni piquillos

-28-

## *Fishes*



### Wild shade-fish

Artichoke, Iberian ham  
Orange espuma

-40-

### John Dory

Roasted with seaweed butter  
Cockles, Mushroom  
Sheep cheese Gyoza

-42-

## Meats



### Landaise poultry

Lacquer supreme with sweet spices

Braised poultry leg

Wrapped with lettuce leaf

-43-

### French beef filet

Eggplant pastilla

Avocado pulp

Irouléguay sauce

-47-

## Cheeses



### Cheese plate

*From the basque country*

Selection of 3 cheeses

By "Benat" Local cheese maker of Saint-Jean-de-Luz

-15-

## Sweet creations



*(To order at the beginning of the diner)*

### Strawberry

Avocado pulp  
Olive oil and lime soft cake  
Vanilla biscuit

-15-

### Cherry and chocolate

Maydie poached cherries  
"Grand cru" chocolate

-15-

### Apricot and verbena

Tahiti vanilla confit  
Apricot jelly, verbena cream

-15-

### Our vacherin

Meringue, Tahiti vanilla emulsion  
Raspberry, passion fruits sorbet

-15-

*Allergen menu is available on request*

## Tasting Menus



*Surprise selection by our chef Julien Richard*



### Discovery

4 services

-80-



### Creation

6 services

-105-

*Same menus will be served for all guest*