



L'OCÉAN



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

Guy de Maupassant

Open from Tuesday to Saturday 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-

Abalone

Abalone roasted with mountain butter, parsnip
and Jurançon sauce

-25-

Soufflé

Zucchini soufflé,
Sheep cheese yogurt
Lemon confit

-24-

Vegetarian



Bomba Rice

Prepared like a Paella
Vegetables and peperoni piquillos

-28-

Fishes



Wild shade-fish

Braised onions and mustard seeds, Iberian ham
Rock fish juice

-43-

John Dory

Roasted with seaweed butter
Cockles, Mushroom
Sheep cheese Gyoza

-48-

Meats



Landaise poultry

Lacquer supreme with sweet spices

Braised poultry leg

Wrapped with lettuce leaf

-43-

French beef filet

Potatoes yarrow with truffle

Mushroom return from the market

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)

Dark chocolate

Talakalum Grand Cru from Belize
Quince confit
Alba truffle and vanilla ice cream

-16-

Sudachi and Halzenut

Iced sudachi, cocoa opaline
Halzenut and Gianduja chantilly

-15-

Pear

Poached with Patxaran,
Illanka chocolate ganache
Pear confit

-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