



Chef Jean-Christophe BURLAUD

And his team

« “The sardine fishermen of Saint-Jean-de-Luz, the winegrowers of Irouléguay, the little hands of Espelette peppers, a pig run in Aldudes, a little further on a trout fish farm near Banka... in the Basque Country the terroir lives! It is enough to read the landscape to take the measure of the phenomenon. Pascal Arcé »

Side Garden & Other Market Gardeners

La vallée des deux Sources, Famille
Bastelica, Verlus (32)

L'Orangerie, Anglet (64)

Jon Harlouchet (Maïs artogorria),
Bussunarits-Sarrasquette (64)

Fromager Affineur

Benat Artisan Fromager Affineur,
St-Jean-de-Luz (64)

Pain

Extche Goxoan, Ciboure (64)

Luxpanem, Saint-Pée sur Nivelle (64)

Meat & Fish

L'écaille d'argent, St jean de luz (64)

Fumoir Onake, St jean de luz (64)

Dima, St jean de luz (64)

Michel Goicoechea, Truite de banka,
Banca (64)

Pierre Oteiza, Les Aldudes (64)

Coopérative Axuria, Chéraute (64)

Maison Garat, Souraïde (64)

Pascal Massonde, Souraïde (64)

Menu Aho Fina

This menu of the day changes with the seasons.

And the inspirations of the chef and his team

75€

In 3 services _ Starter, fish or meat and dessert



Our Starters

Starter of the day	24 €
Semi-cooked Foie Gras	28 €
Caramel of dried figs with balsamic and cachaça, brioche toast, fried arugula on mousseline of green peas.	
The Lobster	38 €
A la plancha, braised lettuce, cucumber tartare with herbs and Espelette pepper mayonnaise.	
The Seabass	24 €
In Ceviche with almond Leche del tigre, fresh mangoes, roasted hazelnuts.	
The Seabass & Caviar	74 €
Sea bass ceviche to share, and a 20g box of Pétrossian caviar for two people.	

Our dishes

The Octopus	38 €
Grilled a la plancha, eggplant caviar, herb pesto, cucumber brunoise, pomegranate molasses and Basque burrata.	
Catch of the day according to the auction	38 €
Puffed rice leaf water lily, garden of seasonal vegetables.	
The Turbot	40 €
A la plancha, piperade and candied peppers.	
The Lobster	44 €
Grilled a la plancha, Fregola Sarda with squid ink, homemade rouille and fried padrons.	
Dish of the day	35 €
The Côte de Boeuf for 2 people	75 €
Cebette butter, new potatoes sautéed with padrons.	



By Laurent PIBALLEAU - Pastry Chef

ALL OUR DESSERTS ARE TO BE ORDERED AT THE BEGINNING OF THE MEAL

Our desserts

The Finger	18 €
Crunchy fleur de sel caramel, vanilla and Madagascar chocolate, orange caramel ice cream.	
Le Baba Williamine	18 €
Pomelos and roasted pears, pistachio ice cream.	
The Macaron Biscuit	18 €
Raspberry confit, light lemon basil cream and sorbet.	
The Moelleux Coconut & Caramelized Bananas	18 €
Exotic mousse, roasted pineapple and vanilla ice cream.	

Prix nets service inclus, hors boissons

Tous nos plats sont faits maison et préparés sur place à partir de produits bruts.
L'origine des viandes porc et volaille, nés, élevés, abattu dans le 64 FRANCE
L'origine des viandes Bovine, nés, élevés, abattu dans le 64 FRANCE

Une liste des allergènes présents dans les plats de la carte est à votre disposition