



Our Chef Jonathan AYME & his team

“ Our sardine fishermen of Saint-Jean-de-Luz, the winegrowers of Irouléguay, the little hands of Espelette peppers, a pig run in Aludes, a little further, a trout fish farm towards Banca in the Basque Country, the terroir lives! It is enough to read the landscape to take the measure of the phenomenon ”

- Pascal Arce

AHO FINA MENU

A Discovery in 5 Courses

Pre-starter

Starter

Fish or Meat of the day

Dessert

Mignardises

75 €

Menu & Wine Pairing : **105€**

MEAT & FISH

Fumoir Onake, Saint-Jean-de-Luz (64) Dima, Saint-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)

GARDEN SIDE & OTHER MARKET GARDENERS

La vallée des deux Sources, Famille Bastelica, Verlus (32)
L'Orangerie, Anglet (64) Jon Harlouchet (Maïs artogorria),
Bussunarits-Sarrasquette (64) Garbage Jean-Luc, Saint-Martin-
d'Armagnac (32)

BREAD & CHEESE MAKERS

Benat Artisan Fromager Affineur, St-Jean-de-Luz (64) Etxe Goxoan,
Ciboure (64) Enka, Saint-Jean-de-Luz (64)

STARTERS

Lobster raviole	24 €
Crustacean velouté & vegetable brunoise	
Octopus from our coast	22 €
Artichoke hummous, fennel & orange salad, miso & ginger dressing	
Suggestion of the day	20 €
Pan-fried Foie gras	22 €
Roasted apples with spices & asian jus	
Les Parcs de l'Impératrice Oyster Plate (Origin: Lège Cap Ferret)	
6 units : 26€ - 9 units : 36€ - 12 units : 48€	

MAINS

Hake & clams	32 €
Celeri mash, green curry sauce	
Seared scallops	36 €
Hazelnut & chorizo crust, cauliflower, coral sauce	
The Catch of the Day: la Criée	30 €
Fish fillet of the day, braised & roasted seasonal vegetables, Chef's virgin sauce	
Around the Lamb	34 €
Carrot & ginger mash, chimichurri, reduced jus	
Beef fillet to share (2 pers.)	85 €
Roasted potatoes, pepper sauce	
Suggestion of the day	34 €

DESSERTS

By Laurent PIBALLEAU – Pastry Chef

Roasted Mango, Sichuan pepper	16 €
Brioche, banana & passion fruit espuma, vanilla ice cream	
Poached Pear, spiced red wine	16 €
Walnut crispy, blackcurrant confit & cinnamon ice cream	
Grand Hôtel Mont-Blanc	16 €
Almond sablé, chestnut - armagnac cream, clementine marmelade, reduced vanilla jus & sorbet	
Opera	16 €
Hazelnut dacquoise, salted caramel crispy, coffee ice cream, 74% chocolate mousse	
Suggestion of the day	16 €

Net prices in euros, including service.

All our dishes are homemade and prepared on site from raw products. The origin of all our pig, sheep and poultry meat: born, raised and slaughtered in Nouvelle-Aquitaine & Basque Spanish Country.

A list of all our allergens is available upon request. For any dietary requirements, do not hesitate to seek assistance from our front of house team.