



Our Chef Jonathan AYME & his team

“ Our sardine fishermen of Saint-Jean-de-Luz, the winegrowers of Irouléguy, the little hands of Espelette peppers, a pig run in Aludes, a little further, a trout fish farm towards Banka 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

King prawn raviole Celeriac brunoise, lemongrass-infused broth	24 €
Marinated mackerel sashimi Beetroot hummous, raspberry sauce, ponzu gel	22 €
Seared scallops Mushroom duxelles, pork belly & sheep cheese siphon, pork chips	24 €
Pan-fried foie gras Rhubarb, puff pastry, jus	22 €
Suggestion of the day	20 €
Les Parcs de l'Impératrice Oyster Plate (Origin: Lège Cap Ferret) 6 units : 26€ - 9 units : 36€ - 12 units : 48€	

MAINS

Banka's trout fillet Grilled asparagus & spring onions, ajo blanco & pilpil sauce	32 €
Line-caught red tuna Rossini Potato mash, Pak Choi, acidulated sauce	38 €
The Catch of the Day Fish fillet, braised & roasted seasonal vegetables, virgin sauce	30 €
Duckling fillet Sweet potato & ginger mash, spiced apples, fennel salad, teriyaki sauce	32 €
Beef fillet to share (2 pers.) Roasted potatoes, pepper sauce	85 €
Suggestion of the day	34 €



DESSERTS

By Laurent PIBALLEAU – Pastry Chef

Opera

16 €

Hazelnut dacquoise, salted caramel crispy, coffee ice cream, 74% chocolate mousse

Roasted mango, sichuan pepper

16 €

Brioche, banana & passion fruit espuma, vanilla ice cream

Garriguettes chou pastry

18 €

Crème fraîche, meringue, strawberry compote & sorbet

Small Rum Baba with Izarra Liquor

18 €

Lemon, sesame nougatine & lemon basil sorbet

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.