



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 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 banca, 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

24 €

Celeriac brunoise, lemongrass-infused broth

Marinated Fish Sashimi

22 €

Beetroot hummous, raspberry sauce, ponzu gel

Seared Scallops

24 €

Mushroom duxelles, pork belly & sheep cheese siphon, pork chips

Pan-Fried Foie Gras

22 €

Rhubarb, puff pastry, jus

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

32 €

Grilled asparagus & spring onions, ajo blanco & pilpil sauce

Line-Caught Red Tuna Rossini

38 €

Potato mash, Pak Choi, acidulated sauce

The Catch of the Day

30 €

Fish fillet, braised & roasted seasonal vegetables, virgin sauce

Duckling Fillet

32 €

Sweet potato & ginger mash, spiced apples, fennel salad, teriyaki sauce

Beef Fillet to Share (2 pers.)

85 €

Roasted potatoes, pepper sauce

Suggestion of the Day

34 €



DESSERTS

By Laurent PIBALLEAU – Pastry Chef

Hazelnut Dacquoise

16 €

Tonka cream, crunchy fleur de sel, 70% chocolate mousse and praline ice cream

Roasted Mango, Sichuan Pepper

16 €

Brioche, banana & passion fruit espuma, vanilla ice cream

Garigette 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.