

# Le Clipper

**OPEN EVERY DAY** 

From 11 a.m. to 11 p.m.

THE GRAND HÔTEL THALASSO & SPA

# COCKTAIL CREATIONS

<b>TROPICAL TINY</b> Vodka, kiwi purée, mango juice, Malibu, vanilla syrup, lemon juice, champagne	17€
MIDAS TOUCH Izarra, lemongrass infused vodka, sage, white Vermouth, Djin immunité, bitter Suze	17€
<b>TO THE MOON</b> Gin Moon, lemon juice, vanilla syrup, fresh mint, basque cider	17€
AGUA DE MEZCAL Mezcal, Morello cherry liqueur, chili syrup, carcadet, lemon juice	17€
COCKTAIL OF THE MOMENT  Do not hesitate to ask our bartenders for some guidance	17€
CLASSIC COCKTAILS	
CHAMPAGNE COCKTAIL  Bellini,  Pornstar martini,  French 75	18€
LONG DRINK Spritz, Moscow mule, Mojito	17€
SHORT DRINK Cosmopolitan, Mai Tai, Negroni	16€

#### and much more...

# MOCKTAILS

<b>OSTARA</b> Passionfruit purée, vanilla syrup, cucumber tonic, djin passion, carcadet passionfruit & raspberry	12€
<b>SNOW WHITE</b> Happy dreams infusion, apple juice, BTTR, VRMH, lemon juice, sparkling water, limonade	12 €
MOJITO CONCOMBRE Lime, brown sugar, cucumber syrup, mint, perrier	12€
CLASSIC MOCKTAIL Virgin spritz, virgin mojito, virgin tonic, virgin colada	12€
ALCOHOL FREE	
ALCOHOL-FREE BEER (25cl) 1664 0%	8€
FRUIT JUICE (25cl) Grapes, apple, raspberry, strawberry, peach, pear, pineapple, tomato, grapefruit	6€
SODA Euskola 33cl, Euskola zéro 33cl, Arima peach ice tea 33cl, Perrier 33cl, Hysope tonic 25cl, ginger beer 25cl, homemade lemonade 25cl, sparkling orange-mandarin 25cl	6€
<b>WATER SYRUP</b> (25cl) Strawberry, grenadine, peach, lemon, mint, orgeat, passion fruit, vanilla, cucumber, apple	2€
<b>DIABOLO</b> (25cl) Strawberry, grenadine, peach, lemon, mint, orgeat, passion fruit, vanilla, cucumber, apple	6€
SQUEEZED ORANGE, LEMON (25cl)	9€
WATERS	
PERRIER FINES BULLES (1L)	8€
VITTEL (1L)	8€
PERRIER FINES BULLES (50cl)	5€
EVIAN (50cl)	5€

## BEER & CIDER

BEER	25cl   50cl
<b>EGUZKI</b> Lager - Draught beer	7   12 €
EGUZKI (33cl) LAGER / IPA / WHITE / ROSÉE	8€
CIDER	
TXOPINONDO (33cl) Semi-dry Bio	6€

## **APERITIFS**

ANIS (2cl) Ricard / Pastis	8€
PORT (6cl) White / Red	8€
VERMOUTH (6cl) Kina Karo white / red / dry	8€
MARTINI (6cl) Red / White	8€
BITTER (6cl) Campari / Suze	8€
WHITE LILLET (6cl)	8€
<b>WHITE SANGRIA</b> (15cl) White wine, cointreau, vine peach cream, pear juice, peach juice	11 €
<b>RED SANGRIA</b> (15cl)  Red wine, cointreau, wild strawberry cream, raspberry juice, strawberry juice	11 €

# BUBBLES

(12cl)

**ITALY** 

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PROSECCO	12 €
CHAMPAGNE	(12cl   75cl)
BARON DE ROTHSCHILD - BRUT CONCORDIA	19   95 €
BARON DE ROTHSCHILD - ROSÉ	25   120 €
WINES	
WHITES	(12cl  75cl)
CHATEAU SIGALAS RABAUD "Les Demoiselles de Sigalas", 2017, Bordeaux	9   48 €
<b>DOMAINE CAUHAPÉ</b> "Ballet d'octobre", 2022, Jurançon doux	11   50 €
DOMAINE JOSEPH MELLOT "Le Loriot", 2023, Pouilly-Fumé	12   65 €
DOMAINE FAIVELEY 2022, Bourgogne	13   65 €
ROSÉS	
DOMAINE DE MINUTY "Prestige", 2023, Côtes de Provence	9   45 €
REDS	
CHATEAU DE NAGES "Héritage", 2021, Costières de Nîmes	10   45 €
DOMAINE LES ASTRELLES "En Riottes", 2022, Bourgogne Passe-Tout-Grains	12   70 €
CHATEAU JEAN FAUX "Sainte-Radegonde", 2016, Bordeaux	13   65 €

# GIN

	(4cl)
PINK PEPPER	15 €
GVINE	16€
Cognac	
N°22	15 €
Brittany	
N°40	15 €
Landes	
NORDES	16 €
Spain	
HENDRICKS	18€
Scotland	
MOON GIN	20€
Bordeaux	
BIARRITZ DRY GIN MODJO	18 €
ARANA	20 €
BRANA AUX PIMENTS	22 €
Basque Country	
TEQUILA / MEZCAL	
	(4cl)
EL DESTILLADOR SILVER	12€
MADRE MEZCAL	17€
Mexico	
SOFT DRINK ADD-ONS	3€
Tonic nature, lemon, gingerbeer, lemonade, perrier,	
Euskola, fruit juice	

### WHISKY

	(461)
JAMESON BLACK BARREL  Ireland	14€
ARLETT MIZUNARA	17 €
Charente	
JACK DANIEL'S	14€
BLANTON'S GOLD EDITION United-States	18€
JOHNNIE WALKER BLACK	17€
TALISKER	17€
LAGAVULIN	20€
Scotland	
NIKKA FROM THE BARREL	22€
Japan	
MOON HARBOUR DOCK3  Bordeaux	20€
RHUM	
	(4cl)
ETS LAPURDI BIDAIA	18 € 20 €
Basque Country	
FLOR DE CANA 18 ANS Nicaragua	20€
ZACAPA 23 ANS Guatemala	20€
BOUKMAN Haiti	20€
HAMPDEN Jamaica	22€

## CALVADOS

	(4cl)
SÉLECTION CALVADOS	18€
8 YEARS OLD CALVADOS	22€
BAS - ARMAGNAC	
	(4cl)
LAUBADE VSOP	18€
LAUBADE 1975	40 €
COGNAC	
	(4cl)
PARK VSOP	14€
HENNESSY VS	18€
HENNESSY XO	25€
GRAND MARNIER	
	(3cl)
GRAND MARNIER «RÉVÉLATION»	30€
GRAND MARNIER «QUINTESSENCE»	150 €
BRANA'S BRANDY	
	(4cl)
EAU DE VIE - PEAR	17€
EAU DE VIE - RASPBERRY	17€
EAU DE VIE - PLUM	17€
EAU DE VIE - CORSICAN CLEMENTINE	17€

# LIQUEUR

	(4cl)
MAISON JACOULOT	
COFFEE	12 €
PEPPERMINT	12 €
APRICOT	14 €
LEMON	14 €
EGIAZKI	
MENTA - MINT	12 €
PATXARAN - Sloe Berry	12 €
PATXAKA - Wild Apple	12 €
JINKOA - Guava	12 €
BRANA	
COCOA PEAR	17€
RASPBERRY	17€
IZARRA	
GREEN	12 €
HOT DRINKS	
ESPRESSO / AMERICANO / DECAFFEINATED	6€
MACCHIATO	7€
MACCHIAIO	1 6
LATTE MACCHIATO	8€
CAPPUCINO	9€
DOUBLE ESPRESSO	9€
HOT CHOCOLATE	9€
TEA / INFUSION	6€
IRISH COFFEE	16 €
Whisky, coffee, whipped cream, cane sugar	
FRENCH COFFEE	16 €
Cognac, coffee, whipped cream, cane sugar	
ADD-ONS	
Whipped cream	1€
Milk	1€

## SNACKS

#### FROM 12H30 P.M. TO 9 P.M.

## **BASQUE SPIRIT**

PIQUILLOS HUMMUS & ESPELETTE CHILI (Pikoka bio) 150 gr	12€
CHERRY PATÉ FROM PIERRE OTEIZA 190 gr	15€
ORGANIC GARLIC SARDINE TERRINE FROM SAINT-JEAN-DE-LUZ 85 gr	12 €
IBERIAN COXA JAMON PLATTER	16 €
BASQUE CURED MEAT PLATTER	19€
FARMHOUSE CHEESE PLATTER	17€
BANKA'S TROUT	19€
DESSERTS	
HOMEMADE FRESH FRUIT SALAD*	10€
ICE CREAM FROM PARIÈS (by choice : chocolate, vanilla, coffee, mango, lemon, strawbrry)	6€
PASTRY*	12 €

(Sweet treat from our Pastry Chef Laurent PIBALLEAU)



# FROM 12H30 P.M. TO 3 P.M. FROM 7 P.M. TO 9 P.M.

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### **FOOD-ON-THE-GO**

OYSTERS PLATES LES PARCS DE L'IMPÉRATRICE Oysters from Lège Cap Ferret, Basque balsamic	6 units 26 9 units 36 12 units 48
THE GRAND HOTEL CAESAR SALAD*  Egg, guindillas, taloa, black garlic sauce with anchovies and grilled chicken	25 €
THE GRAND HOTEL HERRIKO BEEF BURGER *  Herriko beef, sheep cheese, chorizo, piquillos ketchup,  guindillas, candied onions, Enka's brioche bread	28€
CROQUE-MONSIEUR * Truffle ham, emmental, truffle béchamel, soft bread	26€
FISH FILLET OF THE DAY & BRAISED AND ROASTED SEASONAL VEGETABLES *	30€
MACARONI WITH TRUFFLE HAM & CREAM	25€
MACARONI WITH TOMATOES AND HERBS*	25 €

The origin of beef, pork, sheep and poultry: born, raised, slaughtered in New Aquitaine & Spanish Basque Country.

A list of allergens present in the dishes on the menu is available upon request.

Net prices in euros - Taxes and service included

\*Homemade dishes prepared on site

from raw products



# Le Clipper

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THE GRAND HÔTEL THALASSO & SPA