



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

- Red Tuna Tataki** 22 €
Green peas cream, pickled vegetables
- Marinated Fish Sashimi**  22 €
Beetroot hummous, raspberry sauce, ponzu gel
- Zucchini**  18 €
Variation of zucchini, basil oil tatziki, candied tomatoes
- 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 leeks & 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, blue cheese sauce
- Suggestion of the Day** 34 €



DESSERTS

By Laurent PIBALLEAU – Pastry Chef

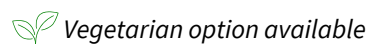
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| Hazelnut Dacquoise  | 16 € |
| Tonka cream, crunchy fleur de sel, 70% chocolate mousse and praline ice cream | |
| Verbena Poached Peaches  | 16 € |
| Lime zest meringue, lemon cream, verbena ice cream, blackcurrant | |
| Gariguettes Chou Pastry  | 18 € |
| Crème fraîche, meringue, strawberry compote & sorbet | |
| Caramelised Apricot and Rosemary Puff Pastry  | 18 € |
| Confit apricot & rosemary, vanilla cream, honey ice cream | |
| Suggestion of the Day  | 16 € |



Gluten



Vegetarian



Vegetarian option available

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 France & Spain.

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.