

# 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€
<b>FRUIT JUICE</b> (25cl) Grapes, apple, raspberry, strawberry, peach, pear, pineapple, tomato, grapefruit	6€
<b>SODA</b> 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** 

12€
(12cl   75cl)
19   95 €
25   120 €
(12cl  75cl)
8   35 €
11   50 €
12   65 €
13   70 €
9   45 €
10   45 €
12   70 €
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,	3€
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 €
DDANA'C DDANDV	
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€
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
THE GRAND HOTEL CAESAR SALAD*  Egg, guindillas, taloa, black garlic sauce with anchovies and grilled chicken	12 units 48 €
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



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THE GRAND HÔTEL THALASSO & SPA