



OUR HEAD CHEF JONATHAN AYME & his team

Tradizioa ez da iragana, baizik eta etorkizuna elikatzen duen sustraia.

La tradition n'est pas le passé, mais la racine qui nourrit l'avenir.

- Jorge Oteiza,

SCULPTEUR, ÉCRIVAIN ET DESIGNER BASQUE ESPAGNOL DU XX^e SIÈCLE

Weekly Menu

Starter

Main

Dessert

40€

Filtered water and coffee included

VEGETABLES

La vallée des deux Sources, Famille Bastelica, Verlus (32)

L'Orangerie, Anglet (64)

Jon Harlouchet (Maïs artogorria),

Bussunarits-Sarrasquette (64)

Garbage Jean-Luc, Saint-Martind'Armagnac (32)

BREAD & CHEESE

Benat Artisan Fromager Affineur, St-Jean-de-Luz (64)

Etxe Goxoan, Ciboure (64) Enka, Saint-Jean-de-Luz (64)

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)

SARTERS

Octopus Carpaccio - 24€

Mashed lemon potatoes, gallega sauce, pickles

Banka's Trout Gravlax - 22€

Confit fennel, burrata cream

Eggplant - 18€



Tomato variation, Ibaïama

White Gaspacho - 22€



Ajo blanco, vegetable dressing, soy & caramel balsamic

Oyster Plate from Les Parcs de l'Impératrice (Lège Cap Ferret)

6 units : 26€ - 9 units : 36€ - 12 units : 48€

NOS METS

Fish of the Day - 34€

Fish fillet, vegetables roasted in garlic butter, virgin dressing

Seafood Linguine - 26€



Persillade, fish reduction, confit tomatoes

Fish Parillada - 32€



Risotto, fish jus, aioli

Beef Rossini - 36€



Potato mash, reduced jus

Seasonal Vegetables - 24€

Zucchini variation, vegetable arrancini, capsicum, confit tomatoes

Skipjack & Tomato Salad - 24€

Olive tapenade, pickles & pesto

DESSERTS

by Laurent Piballeau - Pastry Chef

A choice of sweet treat from our dessert trolley - 12€



Ice Cream & Sorbet from Maison Bargeton

1 scoop: 4€ - 2 scoops : 8€ - 3 scoops : 12€



Gluten



Vegetarian



Vegetarian possible

NOTRE SÉLECTION DE VINS AU VERRE

Champagne

Barons de Rothschild Concordia - 19€

Barons de Rothschild Rosé - 25€

White Wine

2024 - Ramon Jané Baudili - Penedès, Espagne - 10€

2022 - Luis Seabra Xisto Illimitado - Douro, Portugal - 10€

2024 - Domaine Pascal & Fils - Bourgogne, Côte d'Or - 12€

2023 - Maison Aux Alouettes Lulu - Muscadet - 12€

Red Wine

2022 - Aseginolaza & Leunda Birak - Navarre, Espagne - 14€

2021 - Château de Nages Héritage - Costières de Nîmes - 10€

2017 - Château Jean Faux Sainte Radegonde - Bordeaux - 13€

2022 - Domaine les Astrelles En Riottes - Bourgogne Passe-Tout-Grains - 15€

Rosé Wine

2025 - Domaine de Minuty Prestige - Côtes de Provence - 9€

MINERAL WATER

Aquachiara still or sparkling (50cl/75cl) - 4€/6€*

Vittel (50cl/100cl) - 5€/8€

San Pelligrino (50cl/100cl) - 5€/8€

**Aquachiara : filtered water*

Prices are stated in euros and are inclusive of all taxes, service included.

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.