

## SPECIALS OF THE DAY

Starter + Main or Main + Dessert	24 €
Starter + Main + Dessert	32 €

Lunch from Monday to Friday



## FINGER FOOD

Black olive tapenade and seasonal raw vegetable	9€
Herb falafels, Zaatar yogurt, and carrot	11€
Free-range poultry crispy, piquillo ketchup	12€
Bayonne ham & sheep cheese croquettes	15€
Southwestern charcuteries (cured meat) & cheeses	25€

## STARTERS

Starter of the day	9€
Butternut soup, chestnut pieces, Isigny "crème fraîche"	9€
Farm egg, organic leeks, buckwheat crumble	9€
Red tuna tataki style and smoked white tuna salad, crushed peanuts	12€
Basque blue cheese tartlet, walnut praline, organic apple and roasted sucrine	12€

## MAINS

Main course of the day	18€
Shitake and Oyster mushroom raviolis, crushed hazelnut	18€
Bacon & sheep cheese burger (local beef), french fries, onion and chorizo	21€
Hake from the port of Saint-Jean-de-Luz, mashed potatoes with calamansi, tartare style sauce	23€
Sauteed squid and chorizo, variety of carrots	23€
Lightly smoked pork pluma, parsnip glazed with chestnut honey and mousseline parsnip	24€

## DESSERTS

Dessert of the day	10€
Homemade churros, chocolate and hazelnut spread	7€
Buckwheat shortbread, cinnamon roasted figs, blackcurrant sorbet, Greek yogurt espuma flavored with Timut pepper and honey pollen	10€
Guanaja chocolate sphere and passion fruit	10€
Tarte Tatin flavored with olive oil, Isigny "crème fraîche"	10€
The Feel Good Touch	12€

Our coffee or tea with 3 homemade mini desserts

  
**KIDS MENU 15 €**  
 until 12 yo

Beef burger, french fries  
 or  
 Fish of the day, mashed potatoes  
 Churros or ice cream  
 Flavoured water w. syrup base

 VÉGÉTARIAN

 VEGAN OPTION ON DEMAND

Fruits, vegetables and fishes from SW  
 Meats from UE. Net prices in Euros, Incl service and VAT