



Entrées

- * Duck foie-gras from the Landes candied in its fat | Zapata-candied fruits*. **16 € ttc**
- * ‘ Gravelax-miso ’ salmon | yuzu lemon | toasted country bread *. **12 € ttc**
- * Caesar salad | tender poltry | light vinaigrette | ham from the Basque Country *. **12 € ttc**

Plats

- * Braised veal shoulder in its juice | homemade mashed potatoes *. **15 € ttc**
- Coquillette pasta with butter | cooked ham. **14 € ttc**
- ‘ Raw or pan-fried ‘ tartar steak | fried potatoes | mixed salads **16 € ttc**
- * Carnaroli risotto and cereals | fricassée of mushroom | shellfish juice *. **13 € ttc**

Desserts ou Fromages

- Seasonal cheese served with a glass of wine selected by us. **7 € ttc**
- Aged sheep-milk Ossau-iraty from the Basque Country | black cherry jam. **8 € ttc**
- Caramel – hazelnuts cheesecake. **9 € ttc**
- * ‘ Grandma ‘ rice pudding | dairy caramel | dried fruits chips. **9 € ttc**

* *The dishes marked with an asterisk * can be cooked in vegetarian version.*

*Do not hesitate to let us know of your preference!
When placing your order, we invite you to inform us of your possible food allergies
so that our chef can delight your taste buds ...*

* *Only the dishes marked with a red asterisk * can be served on Sunday and Monday and must be order at least 48 hours in advance.*

The estimated delivery time is between 30 and 35 minutes... ☺ Net prices in Euros, service and delivery included