

**THE BASQUE TERROIR .**

*A refined ramble along the Adour river, down the Aldudes valley”  
Embark on a taste experience through the byways of the Basque country...*

*A land of plenty abounding with ancestral savoir-faire  
from the shores of the Atlantic to the Pyrenean mountains*

**GRILLED TOMATO**

Charred tomatoe, kintoa, marjoram, tomato vinaigrette

**SOUTHWEST EELS**

« Pissaladière » style, onions and fennel, grilled onion jus

**JOHN DORY FISH FROM OUR COASTAL REGION**

Cooked in a fig leaf, leeks, walnuts, fish juice with vinegar figs

**“BASERRI” GUINEA FOWL FROM “PAYS BASQUE”**

Roast on chest, artichoke, “Albuferra” juice, Tuber Aestivum Truffle

**KALAMATA OLIVE OIL**

“Basque” style, cottage cheese sorbet

*Menu prepared by, Aurélien Largeau, Chef des Cuisines,*

*In Collaboration with Aleksandre Oliver, Pastry Chef, and their teams*

**WE WICH YOU A FLAVOURSOME TASTING**

DASTAKETA ONA

The 5 courses menu