



« From land to sea, from farmyard to fishing boat”  
Let the Basque Country take you on a leisurely journey down the Adour river,  
through the Aldudes valley and to the Atlantic Ocean”.

## **STARTER**

### **GRILLED TOMATO**

*Charred tomatoe, kintoa, marjoram, tomato vinaigrette*

32€

### **CAGE-CAUGHT LOBSTER**

*Roasted with pine needles, beets, coral sauce*

58€

### **SEASHELL MEDLEY**

*Seashells in different preparations, “roquette” salad sauce*

62€

### **SOUTHWEST EELS**

*« Pissaladière » style, onions and fennel, toasted onion juice*

38€

## **FISH**

### **JOHN DORY FISH FROM OUR COASTS**

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

62€

### **RED MULLET**

*Stuffed of Langoustines, “taboulé” of grilled buckwheat, fish juice*

58€

### **BRILL STEAK**

*Cooked “meunière”, zucchini, lovage, white butter with caviar*

68€

## **MEAT**

### **SWEETBREAD**

*Roasted, broccolis, lemon juice*

52€

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

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

50€

### **XELIN AND MIXU PIRENAIKA COW**

*Feet in the Ocean, oysters, chard, cardamom*

58€

## **CHEESE**

### **ASSORTMENT OF LOCAL CHEESES**

*Selection of ripened cheeses from “Beñat”*

25€

## **DESSERT (to order at the start of the meal)**

### **THE LUSCIOUS CHOCOLATE**

*Hazelnut, Meadowsweet*

26€

### **THE “RHUB’ALGAE”**

*When rhubarb meets the ocean...*

26€

### **THE CREPE “RAYMOND OLIVER”**

*Tribute to my great-grandfather, coulis “Basque”*

26€

### **THE WILD HERBS**

*Lemon mousse, cucumber pickles and samphire*

26€

### **THE STRAWBERRIES FROM « ETCHELECU » FARM**

*« criste marine » seaweed juice, farmer’s cream*

26€





## OUR MENUS

*Only at dinner at the restaurant La Rotonde*



### THE ATLANTIC COAST

*"Delicate balance between fish, shellfish and crustaceans"*

*Since I was a child, I have been feeding by the flavors of the Atlantic Ocean.*

*Let yourself be tempted by an exceptional culinary experience which will highlight the richness of the ocean.*

The eight-courses menu for all guests at the table

156€

*(last order at 9.15 pm)*



### THE BASQUE TERROIR

*« Culinary journey between the Adour and the Aldudes »*

*Let yourself be guided by a walk through the Basque Country...*

*A rich terroir and ancestral know-how,*

*from the Adour River to the mountains of the Pyrenees.*

The five-courses menu for all guests at the table

92€

*(last order at 9.30 pm)*

*Menu prepared by, Aurélien Largeau, Chef des Cuisines,  
In collaboration with Aleksandre Oliver, Pastry Chef, and their teams,  
As well as all our producers whom we thank warmly*

Mericq St Jean de luz (64), Beñat Moity (64), Ferme Etchelecu (64),  
Pierre Oteiza (64), Eric Ospital (64), Stéphane Michelena (64), Jon Harlouchet (64), Volailier Albadia (64), Mixu et  
Xelin Monaco (64), Ferme Tauziet (40),  
Joël Dupuch (33), Ferme Burubeltx (64),  
Alexandre Navarre, Bertrand Ducauroy boulangerie Etxe Goxoan (64)

Allergy options are available on request  
Prices are in euro and include value added tax  
All our meat is French origin

WE WICH YOU A FLAVOURSOME TASTING

DASTAKETA ONA

*Net prices in euros including VAT (VAT according to the legislation applicable), including services*

