



**SPECIALS  
OF THE DAY**  
**MONDAY TO FRIDAY**

**STARTER + MAIN  
OR  
MAIN + DESERT  
24**

**FINGER FOOD**

- ✓ Black olives tapenade, toasted corn bread 9
- ✓ Vegetarian samossas, spiced yogurt 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
- ✓ Cappuccino of organic oyster mushrooms, giant mouillette 9
- Farm egg, organic leeks, buckwheat crumble 9
- Smoked Pyrenean trout, organic apple & horseradish cream 12
- Toasted foccacia, cooked and raw endive, truffled ham 12

**MAINS**

- Main course of the day 18
- ✓ Cauliflower ravioli, roasted romanesco cabbage, curcuma emulsion & peanuts 18
- ✓ Sautéed green cabbage with hazelnuts & organic shitakés 18
- Bacon & sheep cheese burger (local beef) with french fries & piquillo ketchup 21
- Pollack from the Port of Saint-Jean-de-Luz, mashed potatoes with Calamansi, tartare style sauce 23
- Squids cooked "à la plancha", simmered Jerusalem artichokes with chorizo from the Pays Basque 23
- Confit of snaked veal chuck, green cabbage with hazelnuts & organic shitakés 25

**DESERTS**

- Desert of the day 9
- Homemade churros, chocolate sauce 7
- Pavlova with Lot-et-Garonne pear & lime 9
- Millefeuille with Bordeaux Honey, clémentine & passion fruit 9
- Chocolate caramel mousse, brownie & vanilla ice-cream 9
- The Feel Good touch: Our coffee or tea with 4 homemade mini deserts 12

✓ **VEGETARIAN**

✓ **VEGAN OPTION ON DEMAND**