

Menu 15,50 €

Chef's starter
or
Garbure Béarnaise with Bacon
and Gizzards

Chef's main course
or

Fish of the moment

Hot chocolate sauce with fruits

or

Chef's dessert

Kid's Menu

9 €

(children under 13 years old)

Beef Steak
or

Chicken's leg

Ice Cream
or

Crème Brulée

Ask for our Side Dishes

Our rates are taxes and service included.

Starters

Local
Food

Garbure Béarnaise with Bacon and Gizzards

7 €

Pumkin's soup with pan fried chestnuts and balsamique vinegare cream

15 €

Shepherd's salad

bacon, gizzards, fried ham and sheep's cheese

Small = 10 €

Large = 15 €

Hot Goat Cheese Salad

bacon, gizzards, goat cheese and honey

Small = 10 €

Large = 15 €

Main Dishes

Omelette with white and green asparagus

14 €

Bull stew

14 €

Rib of Beef with sauce

18 €

Monkfish with american sauce

12 €

Desserts

Valley Ossau's Sheep cheese

7 €

Coffee, Tea or Infusion Gourmand

6 €

Pineapple Raost with Blackcurrant sorbet

6 €

Creme Brulee

4.50 €

Our rates are taxes and service included.

Local Menu

25 €

Local
Food

Garbure Béarnaise
with Bacon
and Gizzards

or

Hot Goat Cheese Salad

(bacon, gizzards, goat cheese and honey)

or

Pumkin's soup

Ask for without meat



Local
Food

French Duck Breast

and its Balsamic and honey Sauce

or

Omelette with
white and green asparagus

or

Bull stew

Local
Food

Valley Ossau's
Sheep cheese



or

Melting Chocolate Cake

or

Pineapple Raost
with Blackcurrant sorbet

Menu Carte

1 starter + 1 dish

In your choice

25 €

The Sauces :

Pepper, blue cheese, shallots or béarnaise.

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