## *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

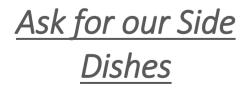
Kid's Menu

9€ (children under 13 years old)

> Beef Steak or Chicken's leq

\*\*\*\* Ice Cream

or Crème Brulée



Our rates are taxes and service included.



Pumkin's soup with pan fried chestnuts and balsamique vinegare cream vegetarian) 15€

\*\*\*\*

Local Food

Local

FOOD

Shepherd's salad bacon, gizzards, fried ham and sheep's cheese *Small* = 10 € *Large* = 15 € \*\*\*\*

Ask it without meat

Ask it without meat

Hot Goat Cheese Salad bacon, gizzards, goat cheese and honey Small = 10 € *Larae* = 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€

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Local Food



