

STARTERS

GUACAMOLE GROUND IN A MORTAR, CORN TORTILLAS	15
WOOD-GRILLED EGGPLANT CAVIAR, GREEK YOGURT AND CORIANDER	17
IBERIAN PALETA, PAN CON TOMATE	25
STEAMED WHITE ASPARAGUS, FINELY SLICED BOTTARGA, LEMON SABAYON	24
WHOLE COOKED ARTICHOKE, GREEN BEANS, ANCHOÏADE AND HAZELNUTS	23
CREAMY BURRATA, BAYONNE HAM, CHERRY TOMATOES AND BASIL	18
SEMI-COOKED DUCK FOIE GRAS, SEASONAL FRUIT CHUTNEY, TOASTED BRIOCHE	26
AVOCADO SALAD, GAMBAS AND GRAPEFRUIT, HONEY AND CORIANDER VINAIGRETTE	24
CRISPY BABY SQUIDS TEMPURA, GINGER-LEMON MAYONNAISE	18
SMALL CALAMARI SAUTEED WITH CHORIZO	21
PIL-PIL SHRIMPS « MINUTE » GARLIC, CHILI AND OLIVE OIL	19
TUNA TARTARE, SPICY GUACAMOLE AND ROASTED SESAME	24
SEABREAM CEVICHE, GARLIC, JALAPENOS AND RICE VINEGAR	22

LUNCH SUGGESTIONS

CEASAR SALAD « PETITE PLAGE »	24
FISH AND CHIPS WITH TARTAR SAUCE	25
MUSSELS COOKED IN HERB BUTTER, FRENCH FRIES	21
BEEF TARTARE, TOMATO CONFIT, OLIVES AND PARMESAN, FRENCH FRIES	24
«LA PETITE PLAGE» CHEESEBURGER WITH OSSAU-IRATY AND BASQUE PORK BELLY	26

KID'S DISHES

FUSILLI WITH TOMATO	12
FISH AND CHIPS, TARTAR SAUCE	14
ROAST CHICKEN SUPREME, FRENCH FRIES	14

MAIN -COURSES

LEMON-RICOTTA RAVIOLI, CHERRY TOMATOES, BASIL AND PINE NUTS	24
FUSILLI WITH PISTACHIO PESTO AND STRACCIATELLA	23
CUTTLEFISH SQUID INK RISOTTO, MUSSELS AND GAMBAS	29
LINE HAKE, TOMATO CONFIT WITH GINGER, LEMON « BEURRE BATTU »	29
ROASTED COD « À LA SOBRASSADA », WHITE BEANS, BASIL, GARLIC AND PINE NUTS	30
TANDOORI-FLAVORED SALMON, PEAS, ALMONDS, JALAPEÑO SAUCE	32
GRILLED OCTOPUS, BASQUAISE SEASONED WITH CHORIZO	31
SAUTEED PRAWNS, TOM-YUM BROTH, JASMINE-SCENTED RICE	28
FARM POULTRY SUPREME, LEMON GNOCCHI, TOMATOES, OLIVES AND BASIL	29
PLUMA OF IBERIAN PIG, ONION AND FENNEL WITH SHERRY, CHILI POWDERED CHIP	30
BEEF CARPACCIO WITH PESTO ROSSO, OSSAU-IRATY, ARUGULA SALAD, FRENCH FRIES	24
GRILLED BEEF, GREEN PEPPER SAUCE, FRENCH FRIES	28

SIDE DISHES

HOMEMADE MASHED POTATOES	6	GREEN BEANS	6
GNOCCHI	6	MESCLUN SALAD	6
FRENCH FRIES	6		

DESSERTS

TOMME CHEESE FROM BASQUE COUNTRY, BLACK CHERRY JAM	12
PINEAPPLE CARPACCIO, CORIANDER SEEDS, LIME ZEST, MOJITO SORBET	14
PAVLOVA WITH RASPBERRIES, COCONUT SORBET, YOGURT EMULSION	14
BIG PRALINE PROFITEROLE, VANILLA ICE CREAM, HOT CHOCOLATE SAUCE	14
STRAWBERRY MILLE-FEUILLE	14
ESPUMA WITH GRAND CRU CHOCOLATE, CARAMELIZED HAZELNUTS, COFFEE ICE CREAM	14
GIANT COOKIE CARAMEL AND PEANUT, COFFEE AND HAZELNUT ICE CREAMS, FOR 2	13/Pers
BABA AU RHUM, CHANTILLY FOR 2	13/Pers
ICE CREAMS AND SORBETS	3/Scoop
ESPRESSO COFFEE, CARAMELIZED CASTANHA WITH MILK FOAM	10