



English

## Welcome to La Vieille Auberge

We offer you a home-made cooking



### A L'APÉRO !

<i>Padrones (small fried sweet peppers)</i>	7€
<i>Serrano ham chifonnade</i>	8€
<i>Fish accras, Amatxi sauce</i>	12€
<i>To share : Serrano ham chifonnade, chorizo pâté basque, padrones &amp; fish accras &amp; Ardi-Gasna (sheep's cheese)</i>	19€

### Our Starters

<i>Homemade stuffed piquillos with cod brandade and piquillos cream</i>	14€
<i>Fish tartar, Txakurra sauce</i>	14€
<i>Chipirons (small octopuses) "à la plancha"</i>	15€
<i>Basque egg casserole, crispy ventrèche (bacon breast)</i>	15€
<i>Chipirons &amp; gambas salad, raspberry vinaigrette</i>	19€



*Service included, prices include VAT*



## *The exceptional products of our region*

### *The suggestions from "La Vieille Auberge"*

<i>Veal Axoa ( veal shoulder with pepper of Espelette)</i>	<i>21€</i>
<i>Chipirons (small octopuses) with piquillos sauce</i>	<i>24€</i>
<i>Roasted Octopus with lemon confit</i>	<i>26€</i>
<i>Whole sea bass roasted with herbs, Txakurra sauce</i>	<i>29€</i>
<i>Fish Parillada "à la plancha" ( hake, sea bass, chipirons, gambas (prawns) &amp; spain mussels</i>	<i>29€</i>
<i>Rack of basque baby-lamb prepared, concentrate sauce</i>	<i>29€</i>
<i>Pork chop Kintoa ( cooked at low temperature)</i>	<i>32€</i>

### *The Suggestions from "La Vieille Auberge" for 2*

<i>Arroz seco with wild prawns, chipirons, mussels and lemon confit</i>	<i>39€</i>
<i>Whole Hake Spanish style</i>	<i>44€</i>
<i>Chuleta ( beef rib) with marrow bone</i>	<i>49€</i>

*For our suggestions, meats are served with roasted potatoes and fish with stewed rice.*

*ADDITIONAL PORTION : roasted potatoes, stewed rice or salad : 2,50€*

*Your children (up to 10 years old) 11,90€*

*Como à la plancha & roasted potatoes OR baked hake & stewed rice  
and a scoop of ice cream*



*Service included, prices include VAT*



## *Our home-made desserts*

<i>Ardi-Gasna (Sheep's cheese) with black cherry jam</i>	<i>7€</i>
<i>Pineapple carpaccio, spice syrup &amp; organic bio vanilla</i>	<i>8€</i>
<i>Aitatxi's rice pudding, caramel</i>	<i>9€</i>
<i>Criollo Guanaja grand cru chocolate moelleux with passion caramel</i>	<i>10€</i>

## *Our Ice Creams*

*2 scoops 5€ / 3 scoops 7€ / extra whipped cream 1,50€*

*Sorbets : lime, raspberry, coconut, passion fruit*

*Ice creams: chocolate, salted butter caramel, coffee, vanilla, strawberry, pistachio*

## *To Finish !*

<i>Coffee, decaffeinated coffee, espresso</i>	<i>2€</i>
<i>Double espresso</i>	<i>4€</i>
<i>Cream coffee</i>	<i>4,50€</i>
<i>Irish coffee</i>	<i>8€</i>
<i>Teas (Ceylan, Earl grey, green tea, green mint)</i>	<i>3,90€</i>
<i>Infusions (verbena, mint verbena, chamomille)</i>	<i>3,90€</i>



*Service included, prices include VAT*



## *Menu de la vieille auberge*

25,90€

*Chipirons (small octopuses) "à la plancha"*

*Basque egg casserole, crispy ventrèche*

*Fish accras, Amatxi sauce*

*Homemade stuffed piquillos with cod brandade and piquillos cream*

*Fish tartar, Txakurra sauce*

*Assiette du pays (pâté, chorizo, Serrano ham & padrones)*

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*Wild prawns "à la plancha"*

*Chipirons (small octopuses) with piquillos sauce*

*Baked hake with Ardi-Gasna (sheep's cheese)*

*Farm Chicken with Basquaise sauce*

*Braised pig cheeks in wine*

*Veal Axoa*

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*Aitatxi rice pudding with caramel*

*Criollo Guanaja grand cru chocolate cake with passion caramel*

*Pineapple carpaccio, organic spice & vanilla bio syrup*

*Ardi-Gasna (Sheep's cheese) and black cherry jam*

*Ice cream & sorbets*

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*On our menus, the fish is accompanied by stewed rice & the meat by roasted potatoes*

