English

La Vieille Auberge

Welcome at home

We offer you a home-made cooking

A L'APÉRO !

Padrones (small fried sweet peppers)	7€
Serrano ham chifonnade	9€
Fish accras, Amatxi sauce	12€
To share : Serrano ham chifonnade, chorizo pâté basque, padrones & fish accras & Ardi-Gasna (sheep's cheese)	19€

Our Starters

Leek cream soup, espuma of almonds	14€
Homemade stuffed piquillos with cod brandade and piquillos cream	15€
Basque egg casserole, crispy ventrêche (bacon breast)	15€
Chipirons (small octopuses) "à la plancha"	16€
Chipirons & gambas salad, raspberry vinaigrette	19€

Service included, prices include VAT

La Vieille Auberge

The exceptional products of our region

Farm Chicken with Basquaise sauce	23€
Veal Axoa (veal shoulder with pepper of Espelette)	24€
Chipirons (small octopuses) with piquillos sauce	25€
Baked hake with Ardi-Gasna (sheep's cheese)	25€
Braised pig cheeks in wine	25€
Wild prawns "à la plancha"	26€
Roasted Octopus with lemon confit	29€
Rack of basque baby-lamb prepared, concentrate sauce	29€
Whole sea bass roasted with herbs, Txakurra sauce	32€
Fish Parillada "à la plancha" (hake, sea bass, chipirons, gambas (prawns) & spain mussels	32€
Pork chop Basque (cooked at low temperature)	33€

The Suggestions from "La Vieille Auberge" for 2

Whole Hake Spanish style	46€ (23€ per pers.)
Arroz seco with wild prawns, chipirons and lemon confit	48€ (24€ per pers.)
Chuleta (beef rib) with marrow bone	49€ (29€ per pers.)

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€

Lomo à la plancha & roasted potatoes **or** baked hake & stewed rice

and a scoop of ice cream

Service included, prices include VAT

La Vieille Auberge

Our home-made desserts

Ardi-Gasna (Sheep's cheese) with black cherry jam	7€
Pineapple carpaccio, spice syrup & organic bio vanilla	8€
Aitatxi's rice pudding, caramel	9€
Chocolate moelleux with passion caramel	10€

Our Ice Creams

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

Sorbets : lime, passion fruit , tangerine

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

To Finish !

Coffee, decaffeinated coffee, expresso	2,50€
Double expresso	4€
Cream coffee, Cappuccino	5€
Irish coffee	10€
Teas (Ceylan, Earl grey, green tea, green mint)	4€
Infusions (verbena, mint verbena, chamomille)	4€

Service included, prices include VAT

La Vieille Auberge

Menu de la vieille auberge 29,90€

Chipirons (small octopuses) "à la plancha"
Basque egg casserole, crispy ventrêche
Fish accras, Amatxi sauce
Homemade stuffed piquillos with cod brandade and piquillos cream
Leek cream soup, espuma of almonds
Assiette du pays (pâté, chorizo, Serrano ham & padrones)

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

Aitatxi rice pudding with caramel
Chocolate moelleux with passion caramel
Pineapple carpaccio, organic spice & vanilla bio syrup
Ardi-Gasna (Sheep's cheese) and black cherry jam
Ice cream & sorbets

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

Service included, prices include VAT