



Welcome at home

We offer you a home-made cooking

A L'APÉRO !

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

Our Starters

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

The exceptional products of our region

<i>Veal Axoa (veal shoulder with pepper of Espelette)</i>	22€
<i>Farm Chicken with Basquaise sauce</i>	24€
<i>Chipirons (small octopuses) with piquillos sauce</i>	24€
<i>Baked hake with Ardi-Gasna (sheep's cheese)</i>	25€
<i>Braised pig cheeks in wine</i>	25€
<i>Wild prawns "à la plancha"</i>	26€
<i>Roasted Octopus with lemon confit</i>	29€
<i>Rack of basque baby-lamb prepared, concentrate sauce</i>	29€
<i>Whole sea bass roasted with herbs, Txakurra sauce</i>	32€
<i>Fish Parillada "à la plancha" (hake, sea bass, chipirons, gambas (prawns) & spain mussels)</i>	32€
<i>Pork chop Basque (cooked at low temperature)</i>	33€

The Suggestions from "La Vieille Auberge" for 2

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

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

Our home-made desserts

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

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

Menu de la vieille auberge

26,90€

Chipirons (small octopuses) "à la plancha"

Basque egg casserole, crispy ventrèche

Fish accras, Amatxi sauce

Homemade stuffed piquillos with cod brandade and piquillos cream

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