

english



La Vieille Auberge

Welcome at home

a home-made cooking

A L'APÉRO !

<i>Padrones (small fried sweet peppers)</i>	<i>7€</i>
<i>Cebo spanish ham chifonnade</i>	<i>9€</i>
<i>Albondigas (beef tempura), Amatxi sauce</i>	<i>12€</i>
<i>To share : Cebo spanish ham chifonnade, chorizo pâté basque, padrones, albondigas & Ardi-Gasna (sheep's cheese)</i>	<i>19€</i>

Our Starters

<i>Fish soup</i>	<i>15€</i>
<i>Homemade stuffed piquillos with cod brandade and piquillos cream</i>	<i>15€</i>
<i>Basque egg casserole, crispy ventrèche (bacon breast)</i>	<i>15€</i>
<i>Chipirons (small octopuses) "à la plancha"</i>	<i>16€</i>
<i>Chipirons & gambas salad, raspberry vinaigrette</i>	<i>19€</i>

The exceptional products of our region

Veal Axoa (veal shoulder with pepper of Espelette)	24€
Chipirons (small octopuses) with piquillos sauce	25€
Baked hake with basil sauce	25€
Braised beef cheeks in Iroulégu	25€
Monkfish curry	27€
Ttoro Basque (fish soup with hake, wild prawns, mussels)	28€
Wild prawns "à la plancha"	29€
Roasted Octopus with lemon confit	32€
Whole sea bass roasted with herbs, Txakurra sauce	33€
Fish Parillada "à la plancha" (hake, sea bass, chipirons, gambas (prawns))	34€
Pork chop Basque (cooked at low temperature) from La boucherie des familles	34€

The Suggestions from "La Vieille Auberge" for 2

Arroz seco with wild prawns, chipirons and lemon confit	49€ (24,50€ per pers.)
Chuleta (beef rib)	58€ (29€ per pers.)
Turbot in the oven, with lemon confits sauce	69€ (34,50€/pers)

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

ADDITIONAL PORTION : roasted potatoes, stewed rice or salad : 3€

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>	<i>7€</i>
<i>Chocolate mousse</i>	<i>8€</i>
<i>Lemon and ginger tart</i>	<i>9€</i>
<i>Pear panna cotta, with white wine (Jurançon)</i>	<i>10€</i>

Our artisanal ice creams

*1 scoop : 3€ / 2 scoops 6€ / 3 scoops : 8€ /
extra whipped cream 1,50€*

Sorbets : lime, passion fruit, cherry

Ice creams: chocolate, salted butter caramel, mint/chocolate, vanilla, coconut

To Finish !

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

Menu de la vieille auberge

29,90€

Chipirons (small octopuses) "à la plancha"

Basque egg casserole, crispy ventrèche

Albondigas (veal tempura), Amatxi sauce

Homemade stuffed piquillos with cod brandade and piquillos cream

Fish soup

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

Ttoro Basque (fish soup with hake, wild prawns, mussels)

Chipirons (small octopuses) with piquillos sauce

Baked hake with basil sauce

Monkfish curry

Braised beef cheeks in wine

Veal Axoa

Chocolate mousse

Lemon and ginger tart

Pear panna cotta, with white wine (Juranson)

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