



Appetizer platter: 15€

STARTING FROM 12 PM

Local charcuterie and cheese to share

Each platter includes:

- Chorizo, Serrano ham
- farm sheep cheese
- black cherry jam
- bread, Butter



For a drink, we suggest



Homemade flat lemonade 4,50€

Homemade sangria, 1L 14€

Wines from the Basque Country: 

Rosé Wine: Argi d'Ansa AOC Irouleguy, 75cl 23€

Red Wine: Gorri d'Ansa AOC Irouleguy, 75cl 26€

Explore our menu of ciders, beers, wines and cocktails, both alcoholic and non-alcoholic options available!

Our Salads 'en coque'

FROM 12PM

Served in a homemade galette bowl, with an olive oil, mustard and balsamic dressing (without bowl: -1€)



Chèvre chaud Salad 15.90€

Salad, creamy goat cheese on toasts, grilled bacon, honey, walnuts, cherry tomatoes, red onions

Italian Salad (vegetarian) 14.90€



Salad, grilled vegetables, topped with parmesan cheese shavings, sun-dried tomatoes, homemade pesto, toasted pine nuts



Euskadi Salad 14.90€

Salad, farm sheep cheese, chorizo, Serrano ham, piquillos, cherry tomatoes

Truite fumée Salad 15.90€



Smoked Baigorri trout, avocado, fresh mushrooms, cherry tomatoes, lemon, lemon cream, chives