

Starters

Pumpkin cream soup

Crunchy goat cheese, farmer bacon

€ 19

Six n°3 Marennes Oyster

On a bed of iced algae

€ 22

Duck Foie Gras from southwestern France

Confit au Torchon, countryside bread

€ 29

Sea bass and salmon tartar

Combawa, ginger and young lettuce shoots

€ 25

“Entrée du marché”

€ 20

Plates

Basque Delicatessen

Chorizo, Lomo, Country ham, Longanisse

€ 18

Basque Cheeses

*“Ossau Iraty”, “Bleu des Basques”,
“Ardi Gasna”, goat “Tomme”*

€ 18

Pasta and Risotto

Linguine All’ Matriciana

Farmer bacon, tomato

€ 20

Express lasagna

Axoa’s veal and mushrooms

€ 25

“Risotto du contrebandier”

Ceps, chorizo

€ 25

Net prices, service included



All of our plates are homemade and realized with fresh products at the restaurant

All of our meats are born, raised, slaughtered and sliced in France or in Europe

Mains

Fishes

Hake slab roasted with salty butter
*Jerusalem artichoke with chestnut crumble,
Ttorro coulis*
€ 30

Turbot breast grilled, crushed hazelnuts
Mashed potatoes
€31

Sea bass supreme grilled on plancha
Star anise melting carrot and fennel
€ 30

Meats

Beef fillet grilled on plancha
Irouleguy juices, daily vegetables
€ 37

Veal rib cooked on the bone
Melted spinaches with mascarpone
€ 35

Chicken's fricassee
Small fried onions and bacon
€ 31

“Création du marché”
€ 30



*Our burgers are prepared with European pure muscle beef and are chopped like at the butcher's.
All you need to do is to choose the sauce of your choice among the selection in order to add value to this exceptional chopped steak and bring it a unique flavor.*

TRUFFLE

Chic and gourmand burger drizzled with its Truffle and Parmesan sauce
€ 18

FLAME GRILLED

The grilled taste, as worthy as the summer grills, accompanied with grilled bacon and melted Cheddar cheese
€ 18

MILD JALAPENO

The burger gently spiced by a soft chili
Jalapenos sauce
€ 18

Served with French fries and salad

Delicacies

Fresh fruits Carpaccio

€ 14

The “Coffee-Caramel”

€ 14

Bitter chocolate fondant,
passion fruit crème brûlée

€ 14

Dark chocolate “Feuille à feuille”,
milky mousse and iced cream

€ 14

Wine roasted figs, vanilla ice-cream,
Caramelized “Arlette”

€ 14

Roasted pineapple cheese-cake

€ 14

Coffees

“Illy” espresso

Unique blend of 9 premium Arabica providing an espresso perfectly balanced between strength and sweetness, with grilled bread, floral, chocolate and caramel flavors.

€ 4.50

“Illy” long espresso

A long “Illy” espresso for a softer taste.

€ 4.50

“Illy” decaffeinated coffee

An “Illy” espresso decaffeinated

€ 4.50

Our specialties

Cappuccino

€ 6.50

“Viennois” Chocolate or Coffee

€ 5.90

Irish Coffee

€ 14

Teas and infusions

DAMMANN infusions

*Lime, mint and lime, vervain, mint and vervain, mint,
camomile, pepper mint*

€ 4.90

DAMMANN teas

*Balck teas: Earl Grey Yin Zhen, 4 red berries, Darjeeling,
Deinated Ceylan, Breakfast, Ceylan*

*Green teas: Yunnan, Bali’s green tea, Touareg’s mint,
Gunpowder*

€ 4.90