

Starters:

Gillardeau No. 1 Oysters Natural	
Tomato from our garden seasoned with fresh herbs	€28
Marinated cimarron, chives and garum	€34
Txipiron Kai Zaharra with iodized broth	€36
Scallop tartar in citrus brine and vegetable salpico	€34
Butakaku of Euskal txerri, beans and caviar	€34
Roasted and glazed onion on txakoli lees	€28
Nice Ttoro	€34
Lobster and cod ajoarriero	€38
Grilled Soudaire Garat pigeon rice	€36

Grilled fish. From the Hondarribia and Saint Jean de Luz fish markets

HONDARRIBIA	GARTZINEA
Foie and toffe bonbon.	Foie and toffe bonbon.
Pius negro loin talus.	Pius negro loin talus.
Kantil hake.	Banka trout.
Antxoa.	Crispy river.
Artisanal sheep's milk butter (with our natural yeast bread).	Roe emulsion.
Cimarrón marinated with chives and garum.	Kantil hake.
Tomato from our garden.	Antxoa.
Butakaku of Euskal txerri, beans and caviar.	Artisanal sheep's milk butter (with our natural yeast bread).
Grilled fish of the day with summer stems.	Tomato from our garden.
Glazed Baztan beef rib.	Scallop tartar in citrus brine and vegetable salpico.
Melon and mint ointment.	Nice Ttoro.
Spiced chocolate with arrantzale coffee.	Roasted onion on txakoli lees.
Table of artisan shepherd's cheeses from the Basque Country (supplement €14/person).	Lobster and cod ajoarriero.
Goxuak.	Txipiron Kai zaharra with iodized broth.
	Grilled Garat pigeon with its ragù.
	Melon and mint ointment.
	Spiced chocolate with arrantzale coffee.
	Table of artisan shepherd's cheeses from the Basque Country.
	Goxuak.
€115	€165
Wine pairing €68 (optional)	Wine pairing €94 (optional)

Meats:

	1/2	Whole
Txogitxu old cow txuleta center with Añana salt	€32	€46
Glazed Baztan beef rib	€30	€44
Grilled Soudaire Garat squab with its ragù and consommé	€32	€46
Tripe and snout of old cow in the style of amona	€28	€42

HONDARRIBIA	GARTZINEA
<p>Foie and toffe bonbon.</p> <p>Pius negro loin talus.</p> <p>Kantil hake.</p> <p>Antxoa.</p> <p>Artisanal sheep's milk butter (with our natural yeast bread).</p> <p>Cimarrón marinated with chives and garum.</p> <p>Tomato from our garden.</p> <p>Butakaku of Euskal txerri, beans and caviar.</p> <p>Grilled fish of the day with summer stems.</p> <p>Glazed Baztan beef rib.</p> <p>Melon and mint ointment.</p> <p>Spiced chocolate with arrantzale coffee.</p> <p>Table of artisan shepherd's cheeses from the Basque Country (supplement €14/person).</p> <p>Goxuak.</p>	<p>Foie and toffe bonbon.</p> <p>Pius negro loin talus.</p> <p>Banka trout.</p> <p>Crispy river.</p> <p>Roe emulsion.</p> <p>Kantil hake.</p> <p>Antxoa.</p> <p>Artisanal sheep's milk butter (with our natural yeast bread).</p> <p>Tomato from our garden.</p> <p>Scallop tartar in citrus brine and vegetable salpico.</p> <p>Nice Ttoro.</p> <p>Roasted onion on txakoli lees.</p> <p>Lobster and cod ajoarriero.</p> <p>Txipiron Kai zaharra with iodized broth.</p> <p>Grilled Garat pigeon with its ragù.</p> <p>Melon and mint ointment.</p> <p>Spiced chocolate with arrantzale coffee.</p> <p>Table of artisan shepherd's cheeses from the Basque Country.</p> <p>Goxuak.</p>
<p>€115</p> <p>Wine pairing €68 (optional)</p>	<p>€165</p> <p>Wine pairing €94 (optional)</p>

Desserts:

	1/2	Whole
Melon and mint ointment		€16
Bizi goxo with roasted peaches		€16
Grilled Bleu de Basque cheesecake		€16
Spiced chocolate, arrantzale coffee		€16
Table of artisan shepherd's cheeses from the Basque Country (selected by the refiner Beñat Moity)€19